



## Vin de France

- 100% Pineau d'Aunis 2024

## Variety

- Pineau d'Aunis (100%).

## Terroir

- Weathering of sandstone shales

## Yield

- 43 hectoliters/hectare

## Wine making

- The whole-cluster fermentation took place during 8 days of semi-carbonic maceration.
- After pressing, the juice was transferred to barrels to allow for alcoholic and malolactic fermentation.
- After aging for 6 months in these same barrels, the wine was racked into tanks 2 months before bottling.
- Unfiltered, no added sulfites.

## Service

- Serve at 12 °C
- Food pairing: Grilled meats, poultry, cured meats, cheeses.

## Analyses

- **Alcohol** : 10.55 %Vol // **Total Acidity** : 4.14 gr/l // **Volatile acidity** : 0.84 gr/l // **Total SO2** : 10 mg/l

*100 % Pineau  
d'Aunis*

