



Vin de France

- 100% Red Groslot 2019

Variety

- Groslot (100%)

Terroir

- Clay-silt soil with layers of falun shells

Yield

- 35 hectoliters/hectares

Wine making

- 50% Whole cluster and 50% De-stemmed, then left for 2 weeks to macerate.
- After pressing, the juice was run into barrels for alcoholic and malolactic fermentations.
- After four months in the barrels the wine was racked in tanks and bottled the January 09th, 2020.
- Without filtration. No added sulphates.

Service

- Serve at 12 ° C
- Food pairing; Grilled meats. poultry. cold cuts, cheeses.

Analyses

- **Alcohol** : 12.22% Vol // **Acidity tot** : 3.6 gr / l // **Acidity Vol** : 0.55 gr / l // **Free So2** : Not detected (natural) // **Total S02** : Not detected (natural)

*100 % Groslot
red*

