



Vin de France

- 100% Pineau d'Aunis 2021.

Variety

- Pineau d'Aunis (100%).

Terroir

- Clay-silt with layers of falun shells.
- Schist alterite

Yield

- 50 hectoliters/hectares.

Wine making

- Whole cluster, macerated for 12 days in semi-carbonic maceration.
- After pressing, the juice was put into barrels for alcoholic and malo-lactic fermentations.
- After 3 to 6 months in the barrels the wine was racked and will be bottled.
- Without filtration, no added sulphates.

Service

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

Analyses

- **Alcohol** : 10.26% Vol // **Acidity tot**: 3.78 gr / l // **Acidity Vol**: 0.49 gr / l // **So2 total**: Not detected (natural)

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