

*une histoire de famille*

## 100 % Pineau d'Aunis

### Vin de France

- 100% Pineau d'Aunis 2018.

### Variety

- Pineau d'Aunis (100%).

### Terroir

- Clay-silt with layers of falun shells.

### Yield

- 50 hectoliters/hectares.

### Wine making

- Whole cluster , macerated for 2 weeks..
- After pressing, the juice was put into barrels for alcoholic and malo-lactic fermentations.
- After 3 months in the barrels the wine was racked and will be bottled in the November 12th, 2018.
- Without filtration, no added sulphates.

### Service

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

### Analyses

- **Alcohol** : 11.81% Vol // **Acidity tot**: 4,5 gr / l // **Acidity Vol**: 0,44 gr / l  
// **free So2**: 10 mg / l (natural) // **So2 total**: 22 mg / l (natural)

