



*Famille Vaillant*  
LES GRANDES VIGNES

## Vin de France

- 100% Pineau d'Aunis 2020.

## Variety

- Pineau d'Aunis (100%).

## Terroir

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

## Yield

- 45 hectoliters/hectares.

## Wine making

- Whole cluster, macerated for 7 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** : 10.69 % Vol // **Acidity tot**: 4.11 gr / l // **Acidity Vol**: 0,67 gr / l // **free So2**: Not detected (natural) // **So2 total**: Not detected (natural)

## *100 % Pineau d'Aunis*



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