



Vin de France

- Etce Terra dry white (in amphorae) 2015

Variety

- Chenin (100%)

Terroir

- Sandstone shale

Yield

- 25 hectoliters/hectares

Wine making

- Pressed pneumatically upon arrival.
- The juices are then passed into 125L terracotta amphorae. Alcoholic and malolactic fermentation in amphora.
- Aging of 12 months in total in amphora.
- Without filtration and no added sulphates.

Service

- Serve at 10 - 12 ° C
- Food pairing: accompanies Loire fish in sauce, white meat with cream and cheese.

Analyses

- **Alcohol:** 11.02 % Vol // **Acidity tot:** 3.51 gr / l // **free So2 :** ND (natural) // **So2 total:** <10 mg / l (natural)

Etce terra white

