



## Vin de France

- the 500

## Variety

- Chenin (100%)

## Terroir

- Shist veined quartz and phtanite on terraced hillsides.

## Yield

- 5 hectoliters/hectare

## Wine making

- Low pressure pneumatic pressing.
- Gentle 12-hours clarification with recovery of light sediments
- Put on oak barrels during 3 years, then in amphorae during 1 year for alcoholic fermentations and aging.
- Bottled the 02nd, April 2016 without filtration and no added sulphates.

## Service

- Serve at 8-10°C
- Accord mets : Without accompaniment, wine tasting.
- In cook : Tajine of white meat, chicken in casserole.

## Analyses

- **Alcohol** : 5 %Vol // **Residuals sugar** : 499 gr/l // **Total acidity** : 3,32 gr/l // **Acidity Vol** : 0,65 gr/l // **So2 total** : 42 mg/l

## *The 500*

