



Vin de France

- Le Malabé sec 2019

Variety

- Chenin (100%)

Terroir

- Black schists with quartz and phtanite beds (hard rocks).

Yield

- 6 hectoliters by hectares

Wine making

- After pressing, the juice was run out in new 400L barrels (50% fire heater, 50% steam heater) so that alcoholic and malolactic fermentation takes place for 12 months.
- Aging for 12 months in two 500L porcelain jars and a sandstone jar.
- Blending then bottling in September 2021.
- Without filtration, without added sulphites.

Service

- Serve at 12°C
- Food pairings: : Fish in sauce, cheese, poultry

Analyses

- **Alcohol** : 13.97%Vol // **Total acidity** : 4.53 gr/l // **Volatil acidity** : 0.69gr/l // **Total SO2** : Non détectable (naturel)

Le Malabé *sec*

