MACERAT VIN DE FRANCE

100 % Sémillon



ORANGE WINE SKIN CONTACT WINE

A non-oxydative style, powerful and very pure, with a lovely delicate tannin and light bitterness!

A new tasting experience in Bordeaux!

Elaboration: grapes from 70 years old vines. Individual berries are selected on a sorting table, followed by fermentation in skin contact with whole grapes from 21 to 24 days in stainless steel tanks. Malolactic fermentation is done.

Ageing: in 4 years-old barrels during 11 month on total lees with no racking.

Vin de garde, pair with a wide variety of dishes, ranging from beef to fish.

Yield: 35 hl/ha

Production: ~ 1500 bottles

Soil: Gravel - Clay
Unfiltered wine.

90-91 Pts James Suckling 2020