

LES CRÉATRICES DE VIN - la capricieuse 2025



ORIGINS & TERROIRS

Viognier, Chardonnay

Appellation: Vin de France

Label: Organic wine - Certified by Ecocert

Yield: 60 hl/ha

Vines are located between Béziers and Nîmes. This extended area gives a wide diversity of soils (clay-limestone soils, stony terraces, rolled pebbles).



WINEMAKING & AGING

Night harvest to avoid any grape oxidation and to keep the maximum of freshness. Gentle pressing in an inert pneumatic press. Cold static clarification. Low temperature fermentation (15-16°C).

Wood aging for viognier.

Fining : Pea proteins and Bentonite.

Filtration : Tangential.



TASTING NOTES

INTENSE & RICH



8-10°C



Pale and shiny gold color



Vanilla, caramel, stone fruits, honey notes



Volume, balance, beautiful aromatic intensity



FOOD & WINE PAIRING

Monkfish risotto with saffron.

The Vegan touch: Sweet and sour wok with seitan and pineapple.

Bottle 75cl: Burgundy Type - Item Code: 875

Case: 6 bottles

Pallet: Europe / 630 bottles / 5 ranks x 21 cases

EAN Bottle: 3380330005393 - EAN Case: 3380330005409



JACQUES FRELIN

FR200962_01GJXW

CONTAINS SULPHITES - SUITABLE FOR VEGANS