

LES CRÉATRICES de vin – La capricieuse



ORIGINS & TERROIRS

Viognier, Chardonnay
Appellation: Vin de France
Label: Organic wine – Certified by Ecocert
Average yield: 60hl/ha

The vineyards are located between Béziers and Nîmes. It offers a wide variety of terroirs (clay-limestone soils, stony terraces, rolled pebbles).



VINIFICATION & AGEING

Night harvest to avoid any oxidation of the grape and to keep a maximum of freshness. Soft direct pressing at inert pneumatic press. Cold static settling. Low temperature fermentation (15-16°C). Wood ageing for the viognier.
Fining: vegetable proteins of peas and bentonite.
Filtration: Tangential.



TASTING NOTES



8-10°C

INTENSE & RICH



Pale and shiny gold color



Notes of vanilla, caramel, Stone fruits, honey



Volume, well-balanced, great aromatic intensity



FOOD & WINE PAIRING

Saffron Monkfish Risotto.
The Vegan touch: sweet-salty wok with seitan and pineapple.

Bottle 75cl: Bourgogne Type - Item Code: 875
Case: 6 bottles
Euro pallet: 630 bottles
EAN Bottle: 3380330005393
EAN Case: 3380330005409

CONTAINS SULPHITES



JACQUES FRELIN

www.jacquesfrelin.com

FR200962_01GJXW