



- Chenin 100%. Vin de France.
- 25 hectoliters / ha.
- Pruning : guyot simple, White limestone and clay.
- Non sulfite fermentation with bio-protection (by using non saccharomyces yeasts to avoid brettanomyces. Indigenous yeasts.
- Fermentation in 20 HL foudre at 18°C
- No malolactic fermentation. Ageing 6 months in foudre.
- Filtration and bottling.

Focused, deep and elegant wine. Fresh tea, pear, minerality. Incredible Fresh Languedoc White wine, made in a "natural" way but very precise.

