

VIN ORANGE VIN DE FRANCE



From Georgia, the Orange wine vinification technique dates back 6000 years. The maceration of the fruit was traditionally carried out in underground amphora.

For our Orange wine made from Viognier and Vermentino, we opted to use Wine Globes which are made of glass.

BLEND

50% Vermentino - 50% Viognier

TERROIR

Viognier : plots of limestone scree at an altitude of more than 300 m

Vermentino : clay soils

WINE MAKING

Viognier : fermentation, maceration (20 months) and aging in Wine Globes to obtain the amber color.

Vermentino : maturation of a part in Wine Globes and the other part in Vinarium. Focused on freshness and maintaining acidity (no press juice, selection of the first juice, aged on lees).

For both grape varieties : malolactic fermentation carried out naturally so as not to filter.

AGEING POTENTIAL 2-3 years

SERVICE 11-12°C

FOOD PAIRING

As an aperitif - Asian cuisine with duck - Doe tartare and lentils in salad - Hard cheeses

TASTING NOTES

Eye : amber color, orange reflections

Nose : subtle notes of almonds, toasted brioche and nuts

Mouth : quince and figs aromas seasoned with sweet spices
Silky finish



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