

SOLSTICE 2020

Vin de France | Wine of France

100% Pinot Gris

SOIL

Clay-siliceous soil with limestone under, between 20 to 30 cm.

VINIFICATION

Last hand-picking of the Malvoisie, which macerated a few hours with the grape skin directly in the press. The juice potential alcohol was more than 20%vol. which means more than 335g of sugar per liter.

The orange color comes from the grape skin which stayed in contact with the sweet juice.

The alcoholic fermentation happened in oak barrels and then the wine aged for a year in them.

TASTING

Ideal with chocolate or citrus desserts, it can also be drunk as a digestive around the chimney.

Can also be served with strong and creamy cheese.

PRESERVATION

Preservation up to 15 years.



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