

EQUINOXE 2020

Vin de France | Wine of France

100% Pinot Gris

SOIL

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

VINIFICATION

The hand-picked grapes have been chosen carefully, to select only the healthy ones, without noble rot or raisining.

It is a red vinification but with white grapes.

The alcoholic fermentation happened with the grape skin in new 400L oak barrels, where we punched down twice a day during 18 days. Once the juice was nicely coloured and with enough tannins, we pressed it and then put back in the same barrels for 22 months with added sulfur.

TASTING

The grape skin which contains tannins, aroma precursors but also pigments, gives a complex orange wine, mixing powerfulness but freshness.

Ideal with crayfish, smoked fish, currys, tapas but also strong cheese.

It can be served all along a meal with tasty dishes.

PRESERVATION

Preservation up to 15 years.



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