



Vin orange 2021

75 cl

Coup de coeur !

Vinification method of Vin orange

This wine is obtained by maceration of the skins with the juice to extract the colour and tannins. Fermentation then continues at a regulated temperature for 2 months to acquire all the finesse of a fine maturation on lees.

Tasting notes of Vin orange

Beautiful orange colour with fine rancio highlights. The nose is rich and subtle with beautiful notes of peach and caramel. The palate is dense and tense, with a finish marked by tannins that give the wine a nice tension.

Analytical information of Vin orange

Grape variety : Pinot Gris
Serve between 6° and 8°C
Sugar : 8,5 g/l
Alcohol : 13,5°

Terroir of Vin orange

Clay and limestone.

Ageing potential : 10 years.
