



Over 20 years in Biodynamic domain.

Cuvée Faustine Vieilles Vignes, Blanc – Vin de France

Grape varieties : 100% Vermentino.

Degree: 13,5%.

Soil : Granite Arenas

Vinification, ageing :

Whole-cluster or destemmed pressing. Static settling of must of 24 to 48 hours. Alcoholic fermentation in thermo-regulated stainless-steel vats. Ageing on lees for 6 months. Fining if necessary and natural cold tartaric stabilisation. Filtration then bottling.

Tasting : Light yellow colour with golden highlights.

Fresh and aromatic, on scents of white flowers, with a touch of nise. In the mouth, it is delicate, offering a progressive aromatic perception with a mineral touch. Its evolution tends towards petrol aromas.

Suggestions :

Open 1 hour before tasting at 8–10°C. Enjoy as an aperitif or with fish, shellfish or cheese.

