LES CRÉATRICES DE VIN - la capricieuse 2024



ORIGINS & TERROIRS

Viognier, Chardonnay **Appellation:** Vin de France

Label: Organic wine - Certified by Ecocert

Rendement: 60 hl/ha

Vines are located between Béziers and Nîmes. This extended area gives a wide

diversity of soils (clay-limestone soils, stony terraces, rolled pebbles).



WINEMAKING & AGING

Night harvest to avoid any grape oxidation and to keep maximum of freshness. Gentle pressing in an inert pneumatic press. Cold static clarification. Low temperature fermentation (15-16°C).

Wood aging for viognier.

Fining: Pea proteins and Bentonite.

Filtration: Tangential.



TASTING NOTES INTENSE & RICH





Pale and shiny gold color



Vanilla, caramel, stone fruits, honey notes



Volume, balance, beautiful aromatic intensity



FOOD & WINE PAIRING

Monkfish risotto with saffron.

The Vegan touch: Sweet and sour wok with seitan and pineapple.

Bottle 75cl: Burgundy Type - Item Code: 875

Case: 6 bottles

Pallet: Europe / 630 bottles / 5 ranks x 21 cases

EAN Bottle: 3380330005393 - EAN Case: 3380330005409

