



Varietal: 100% Grolleau Gris - Naturally low-alcohol wine WITHOUT desalcoholisation or deacidification.

The choice of grape variety is important because Grolleau Gris allows: a naturally low alcohol content, (often < 11% vol.) & produce aromatic wines even (or especially) at low ripeness.



Viticulture: We have therefore adapted the technical itinerary in the vineyard

- Soil: Mica-schists and schist sub-soils covered by pebbles
- We give priority to ripening the skins rather than the pulp: by thinning out the leaves in the “grape zone”.
- This way, the well exposed grape skins ripen faster than the pulp, providing aromatic potential without adding too much sugar and therefore less alcohol.
- Then we harvest by night and early to ensure low sugar levels and to preserve the aromas of the grapes.



Vinification: An oenological itinerary to bring out the aromatic potential, complexity, and sweetness despite low alcohol levels:

- Rapid cold pressing: Cold settling (4-5°C) for 2 weeks with stirring of the lees every 6 hours, 24/7, to suspend the lees in the juice and enrich as well as concentrate the aromatic potential.
- Fermentation at very low temperature (starting at 6°C, ending at 11°C) with regular micro-oxygenation to limit all reducing factors, thus allowing the aromas of the grape variety to express themselves with intensity.
- Racking immediately after fermentation and ageing under micro-oxygenation.



Tasting notes: The result is Incredible!

- A very fruity wine, with intense aromas of juicy white fruits. Notes of citrus, pineapple, The tasting is very well balanced, and it's hard to believe that this wine is **only 8,5% Vo...** A wine to discover and taste, with passion and gourmandise!



Food and wine pairing: From its fruity notes and freshness, this lovely wine can be paired with all dishes or just by itself as a great moment with friends on a terrasse