



Vin de paille

Grape Varieties Used: 45% Chardonnay, 10% Savagnin, 10% Ploussard and 35% Trousseau

Vinification Method: Picked by hand, bunch by bunch at the beginning of the harvest in all the vineyard, dried for 3 to 4 months on open trays that allow an 60% dehydration. By this method the grapes concentrate their taste and sugar content. After pressing these sugar packed grapes, we obtain only 15 to 18 litres of must for every 100 kilos of grapes, which then ferments very slowly, before aging in oak barrels for at least 2 to 3 years. A naturally sweet wine of around 14.5% vol.

Tasting notes: Candied fruits, honey, prunes, candied orange peel.

Goes well with: as an aperitif, with foie gras, desserts and chocolate.