

MONDEUSE BLANCHE Spécialité 75CL
VIN DE PAYS DES COTEAUX DE L'AIN WHITE



Grape Variety: Mondeuse Blanche

Age of vines: 20 years old (average)

Soil: Mainly clay and limestone

Pruning: Simple Guyot

Winemaking: Alcoholic fermentation is completed with indigenous yeasts at between 18 and 20°C, in temperature-controlled thermo-regulated tanks. Malolactic fermentation is completed. Early bottling at the end of the winter.

Appearance: Clear, pale gold with silvery tints.

Nose: Lemon zest, grapefruit peel aromas with some white flower notes.

Palate: A dry and well-balanced wine, to be drunk on the next 2 years.

Wine and food matching: Aperitif, with seafood, « fondue savoyarde »

Service T°C: 7-8°C