



Fié Gris des Pierres 2023 **IGP du Val de Loire**



Type Dry

Grape variety 100% Fié Gris

Géographic origin « Les Pierres » plot

Terroir Perruche (flint clay)

Vineyard Our vines are certified organic, the grass cover is natural. Average age of the vines : 12 years

Yield 50hl/ha

Winemaking After mechanical harvesting, the grapes are destemmed and then gently pressed using a pneumatic press. Alcoholic fermentation lasts for 30 days in stainless steel tanks. The wine is aged in 300-L barrels for 4 months, then bottled in June 2024.

Tasting notes Freshness, nice breadth in the mouth with a mineral finish.

Food pairing Fish in sauces, white meat, Asian cuisine

Drink 5 years

Serving temperature 7-8°C

Available in magnum, vintage 2022