



La Griffe d'Isa 2023

IGP du Val de Loire

Limited edition



Type

Dry

Grape variety

100% Fié gris

Geographic origin

« Clos du verger » plot

Terroir

Siliceous clay limestone plateau

Vineyard

Our vines, with natural grassing (ray grass and meadow fescue) are in transition to organic certification. The cavaillon is plowed. Leaf removal and green harvest allowed a best ripeness and yield control.

Average age of vines : 25 years

Yield

35hl/ha

Winemaking

After manual harvesting, the grapes undergo a slow pressing in a pneumatic press. Vinification takes place at low temperature in 300-L barrels and 20-hl wooden vats, followed by six months of aging in 300-L barrels. The wine is then bottled in July 2024.

Tasting notes

This wine, with exotic fruits aromas is complex, rich and unctuous.

Food pairing

Fish cooked in spicy sauce, roasted chicken with potatoes...

Drink

5-7 years

Serving temperature

10° C - You can decanter this wine