



Les Roses du Clos 2023 **IGP du Val de Loire**



Type Dry

Grape variety 100% Fié gris

Geographic origin « Clos du Verger » plot

Terroir Sandy-clay limestone plateau

Vineyard Our vines, with natural grassing (ray grass and meadow fescue) are in transition to organic certification. The cavaillon is plowed. Average age of vines : 15 years

Yield 50hl/ha

Winemaking After the grapes were harvested by hand, they were pneumatically whole-cluster pressed. Vinification is done at low temperature and the alcoholic fermentation is in 300L oak barrels with indigenous yeast. The wine is aged on lees in 300L oak barrels and bottled in January and may.

Tasting notes This wine, ample and delicate, offers floral aromas on the nose and palate.

Food pairing With Chinese food, thick slice of salmon

Drink 5 years

Serving temperature 7-8° C - You can decanter this wine