



Grapes

60% Colombard
40% Viognier

Appellation

Vin de France

Terroirs

Clay - limestone

Production

10 000 caisses

Alcohol

13%°C

Potential

2-3 ans

Release date

January 2020

ABOUT

Convinced that a healthy and qualitative viticulture gives better quality grapes, reflecting the terroir from which they come. And, as an actor in this sector, and father of a family, it seems natural to me to participate in the preservation of our environment and to offer suitable products.

TASTING NOTES

Pale yellow color. Fresh fruit and flowers on the nose. Its aromas: fruity (expressive on peach and pear) and floral (white flowers), smooth on the palate.

It will be enjoyed perfectly as an aperitif, tapas, or with tapenade, ...

HISTORY

Organic farming promotes biodiversity, soil life. It favors more expressive and naturally less alcoholic wines. These wines with immediate pleasures, respond with modernity and simplicity to the aspirations of "consuming better".

SERVICE

Service temperature : 10°C

CONTACT

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