



ATYPIQUE 2022
IGP Vacluse - white wine

This cuvee is a blend of 5 varieties: Vermentino (25%), Sauvignon blanc (25%), Chenin (17%), Petit Manseng (17%), Grenache gris (16%), classified in appellation IGP Vacluse. They come from plots rich in sand and clays of alluvial origin located at a place called "Piquebas" surrounding the area. This terroir gives this white wine great freshness.

Each grape variety is vinified and aged separately in stainless steel vats. Aging is carried out for 4 months on fine lees just before bottling.

Drink within two years. Tasting temperature: 12-14 ° C.



Vin Bio certifié par Ecocert
Conversion en biodynamie - certifié par Demeter

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