

VIN DE LOIRE BLANC

IGP VAL DE LOIRE

LOW ALCOHOL 8.5 °

Grape Variety:

Grolleau Gris 8.5 % Vol

Naturally low alcohol wine WITHOUT dealcoholization or deacidification.

The choice of grape variety is important because Grolleau Gris allows : a naturally low alcohol content.

Winemaking:

At low temperature preserving the aromas of the must, then aging on lees for 8 to 14 months with regular stirring. Everything is done to amplify the aromatic and gourmet side of the grape variety (WITHOUT dealcoholization or deacidification)

Tasting Notes:

The result is incredible! A very fruity wine, with intense aromas of juicy white fruits. Notes of citrus, pineapple, peach, tropical fruits come together. The tasting is very balanced, and it is hard to believe that this wine is only 8.5% Vol.



PREMIUM Wine in Can Winemaking
by Jérôme CHOBLET – Winegrower

J-C

LOIRE VALLEY WINE

Selection