

VILLA IDA

VINTAGE : 2024
AOP: VDF - Maceration white wine
REGION : Bordeaux
SOIL : silty clay & gravel
GRAPE VARIETIES : 100 % Colombard
ALCOHOL : 14 %
AGEING TIME : 7 years
CERTIFICATION : organic wine (Ecocert)

Vinification

Manual harvesting.
Alcoholic fermentation without added sulfur whole berries
in jar. Maceration for 1 month.

Maturation

Aged in jars for 9 months on fine lees with stirring. Our jars come exclusively from the Goicoechea pottery in the Basque Country, known for its high quality craftsmanship. Light fining before bottling.

COLOR : orange yellow.

NOSE : intense with notes of citrus and dried fruits. Sweet note of caramel in the finish.

PALATE : ample and tense. The finish is surprisingly slightly tannic with a very fine and saline texture.

To be served with

Poultry, chicken with morels or cream, fish carpaccio, shrimp risotto.

ORANGE
clay jar wine



Orange wine, the unusual, off the beaten track, it is a singular expression of our Colombard grape variety! A white wine of maceration, resulting from ancestral techniques. The result is surprising, mixing the freshness of white wines with the roundness and tannicity of red wines, with a lot of complexity and finesse.

Vineyard in organic and biodynamic agriculture