

VILLA IDA

VINTAGE : 2024
AOP : Bourg - white
REGION : Bordeaux
SOIL : fine clayey-silt soil
GRAPE VARIETIES : 60 % Colombard, 40 % Chenin
ALCOHOL : 14 %
AGEING TIME : 7 years
CERTIFICATION : organic wine (Ecocert)

WHITE
clay jar wine

Vinification

Grapes are destemmed and pressed.
Put in jars after settling for the alcoholic fermentation.

Maturation

Aged in jars for 6 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 : brilliant yellow

NOSE : Fine and refined with aromas of exotic fruits, citrus fruits and white flowers.

PALATE : fresh and fruity marked by a beautiful minerality. Long and complex finish. Nice balance.

Pairings

As an aperitif. Sushi, scallop puff pastry, fish with white butter, goat cheese



An original, expressive blend of great finesse, with present but subtle and delicate acidity. Chenin and Colombard (from a cross between a Gouais Blanc and a Chenin Blanc) produce lively and very aromatic wines. They are best drunk young with aromas of exotic fruits and citrus or mature with sweeter notes, such as yellow peach and acacia flower.

Vineyard in organic and biodynamic agriculture