

VIN DE FRANCE



ORANGE WINE  
DE LA GRAVE



The orange wine comes from a very old technique used in antiquity : The fermentation of white grapes with the skin - whole berries - like a red wine thus obtaining a dry white wine with tannins. An ideal gastronomic wine !

**Grapes :** Colombard 100%

**Terroir:** Limestone & clay, gravels & clay Soils. Vines on slopes.

**Viticulture:** Certifié HVE3. In Conversion in organic Agriculture.

**Vinification:** white wine made up of a maceration with the skins and Alcoholic fermentation at low temperature

**Ageing:** 6 months on fine lies

**Annual Production :** 600 bottles

**Keeping:** 5 years

**Tasting notes:** The color is straw yellow, slightly orange. The nose is of great intensity on citrus fruit, cedrat and passion fruit. The palate combines fullness and tension with a chiselled acidity without any aggressiveness and a rich pulpy matter which seems never to want to stop. The aromatic intensity persists to an amazing final with a delicious astringency and a long finish.

**Pairings:**

Aperitif Tapas, Lotte, white meat, spicy exotic cuisine or sweet and sour flavors and desserts.

Service temperature : 8°C - 10°C

The history of the domain begins at the XVI<sup>e</sup> century. Since 1910, each generation of the family has always worked to improve the quality of its wines and make them today a reference in our wine area and a great value for our customers. All of our wines have an history... They are popular, authentic and modern wines.

Our work is based on agricultural practices which respect Nature in order to maintain a nurturing and protective environment.

We are engaged in the conversion of our vineyard in Organic Agriculture. This thoughtful decision prolongs our HVE3 certification and is definitely the way forward for our terroir.

"Producing better and respecting natural balances is our pride. » Lou, Philippe & Valérie Bassereau