

When life gives you oranges... make Orange Wine! Though this wine is not made with oranges, it's not your traditional red, white or rosé wine. It's a new thing – orange wine – and it does not fit into any box.

REGION:

Vin de France (grapes sourced from the south of France around St Chinian)

VARIETALS:

Muscat, Viognier, Grenache Blanc, Marsanne

WINEMAKING:

Machine picking at night to reduce the risk of oxidation. The grapes were directly put into a concrete tank, similar to the vinification of red wine. Prefermentation skin maceration at a cool temperature for one week. Temperature maintained at 40°F with daily pumping over. The alcoholic fermentation was then launched at a temperature of 54°F. 5 days skin maceration with daily pumping-over. The grapes were then pressed and the press juice was blended with 80% free-run juice to end the fermentation at 60°F. Ageing on fine lees until bottling.

WINEMAKER'S NOTES:

Clear, pale orange color. Intense aromas of bitter oranges, dried flowers and slight nutty hints. Fresh, vivid and well-balanced, with a nice acidity; the aromas carry through to the palate. The finish is long, intense, and complex.

WINE AND FOOD PAIRING:

Plate of aged cheeses, Roquefort, Époisses, or chicken with a morel sauce.

TECHNICAL NOTES:

Alcohol: 13% | 100% Vegan RS: 4.0 g/L | pH: 3.31







UPC# 6 94060 00496 4 12pk | 750ml

