

POINT ROUGE



Or Challenge Millésime Bio 2023 sur millésime 2021

IGP Cévennes

VINTAGE: 2022

GRAPE VARIETIES:

60% Grenache blanc, 40% Sauvignon blanc

AGE OF VINES : 20 to 40 years

LABEL:

Organic Certified

SOIL/EXPOSURE:

Clay-limestone, north-east and north-west exposure

VINIFICATION:

Harvested in crates. Whole bunch pressing. Cold settling, fairly long fermentation.

AGEING:

Vats and bottles

TASTING:

Attractive yellow color. Nose of fresh white fruit and flowers. Very well-balanced palate with fatness and freshness, good tension, the salinity of this wine makes you salivate...

FOOD AND WINE PAIRING:

Aperitif, low-temperature salmon with lemon mayonnaise, fresh goat's cheese...

TOTAL SO2: <35 mg/L - TAV: 13.6%.

AGING POTENTIAL: 5 to 7 years

A STORY:

The Great Bear (Ursa Major, Big dipper), yes, but mostly points... A mischievous little girl wanted to see herself grow up. On a kitchen chart, what could be more normal than to place red dots in front of her name!



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