

CANNELLE



IGP Cévennes

VINTAGE:
2021

GRAPE VARIETIES:
50% Ugni blanc, 50% Grenache blanc

AGE OF VINES:
40 to 70 years

LABEL:
Organic Certified

SOIL/EXPOSURE:
Clay-limestone, north-west exposure

VINIFICATION:
Hand-harvested in crates. Whole bunch pressing. Long fermentation. Unfined, unfiltered.

AGEING:
500l barrels of 5 wines.

TASTING:
Attractive golden yellow color. Nose of verbena and lime blossom, with a hint of vanilla. Well-balanced palate with freshness and good tension...

FOOD AND WINE PAIRINGS:
White meats, fine aged hard cheeses...

TOTAL SO₂: 48 mg/L - TAV: 14%.

AGING POTENTIAL: 5 to 7 years

A STORY:
Cannelle was the last native Pyrenean bear, who lost her life defending her cubs... In addition to the bear's truffle, the label also features the Pyrenean poppy, or yellow poppy...