



Les Étourneaux

Viticulture

Appellations : Vin de France

Grape varieties : Mondeuse

Type of soil : Glacial moraine, Rone alluvium

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage : 2019

Winemaking

Winemaking without inputs, indigenous yeasts

Aging in oak barrels 6 months

Degrees: 10.5%

Annual production: 1,200 bottles

Container : 75cl

Tasting

Serving temperature: 16-17 ° C

Wine and food pairing: red meat, braised meat, fish, cold meats, cheeses.

Appearance: intense crimson violet.

Nose: blackcurrant, spices, pepper, elderflower, violet.

Palate: Red fruits, blackberries, cherries, blackcurrants.

