

Arbois

23

Soil: clay-siliceous
Grape variety: poulsard

Color : red
Region : jura

VINIFICATION :

Cold maceration and fermentation for 15 days in vats.

Natural yeasts.

Aged in vats for 12 months.

COMMENT :

This wine has a fairly light ruby red colour, with a nose marked by notes of tart fruit and spices, typical of the Poulsard grape variety. On the palate, it offers a beautiful balance, combining freshness and a rounded finish. Best served between 12°C and 15°C.

PAIRINGS :

It is perfect as an accompaniment to your aperitifs, vegetables, cold meats, poultry and spicy dishes.

