



N°4 VIN ORANGE



N°4 - Vin Orange

Vin de France, France

PRESENTATION

In reference to the "4th colour of wine", our Orange wine N°4 highlights the artist's work that the creation of this particular cuvée made from a maceration of white grape varieties requires. Part of the blend is aged in amphora, respecting a traditional practice coming from Georgia. Complex and original, this rare wine will surprise you with its orange peel and roasted notes.

TERROIR

The vines are located around the villages of Beaumes de Venise & Vacqueyras

WINEMAKING

Grapes are destemmed and crushed then vinified like a red wine, with maceration of the berries. Alcoholic fermentation at controlled temperature for a slow and regular extraction of aromas and tannins. Malolactic fermentation occurs after a maceration period and a 3-week long vatting.

AGEING

Part of the blend is aged in an amphora for a few months to soften tannins and develop complex aromas.

VARIETALS

Sauvignon 40%, Chardonnay 25%, Muscat blanc à petits grains 25%, Grenache blanc 10%

Contains sulphites.

SERVING

14-16°C.

TASTING

Honey and citrus peel on the nose. The mouth is fresh and greedy, with low acidity, roasted notes, orange peel and dried fruits.

FOOD PAIRINGS

Appetizer, grilled prawns, white meat, cheeses & chocolate desserts

REVIEWS AND AWARDS

Best Value Vin de France 2024 OR

