

technical sheet



RANGE : ROCK & SCHISTE

SOLERA

2003 - 2019

VIN DE FRANCE (WHITE)

The aim of the domain is that each cuvée should be a unique work of art, never made before, and never to be made again - each one with its own moment or pleasure!

The idea of this wine was to bring out an accumulation of grains of madness from the past to create a solera worthy of the greatest... Thank you Didier

GEOLOGY

Schist Dark schist of Anjou Noir.

GRAPE VARIETY

Chenin.

CULTIVATION METHOD

Our vines are cultivated in a traditional and selective manner. Soil maintenance is done mechanically without chemical weeding and our vines are protected using preparations made from natural products.

WINEMAKING

Solera is a dynamic technique for maturing Spanish wine, which allows a blend of different vintage. This solera, which has been regularly orilized since 2003, was bottled in 2019

ANALYSIS AT THE BOTTLING STAGE

Sulphur: total = < 15 mg/L; Alcohol: 18% vol.; Sugars: 7,3 g/L

TASTING

This wine presents a rather pronounced color, the hammering betrays the important presence of alcohol. The nose is mainly marked by notes of nuts. On the palate, the attack is surprisingly low in sugar and completes the nose with bitter citrus peel and dried fruit (mainly apricot).

ADVICE

Our favorite pairings: alone or with chicken tagine, foie gras, a chocolate dessert. Serve between 6 and 8°C and enjoy between 10 and 12°C. Cellaring: 8 years and over.



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