



# CHENIN BLANC

## THE CELLAR

Machine harvested grapes, pressed cleared in settling tanks over 48 hours. All work was done as reductively as possible. Juice was racked with a little bit of less of fermentation took place at around 16°C. Wine was pumped off the thick lees and stored on thin lees, with periodic mixing up of the lees every two weeks.

## THE DETAIL

Alcohol 11.65 %  
Total acidity 5,8 g/L  
Residual sugar 3.8 g/L

## THE BOTTLE

This CHenin Blanc pairs well with shellfish, pork, ham and salads with vinaigrettes. Can also tame the heat of spicy dishes.

## Orders & Enquiries

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