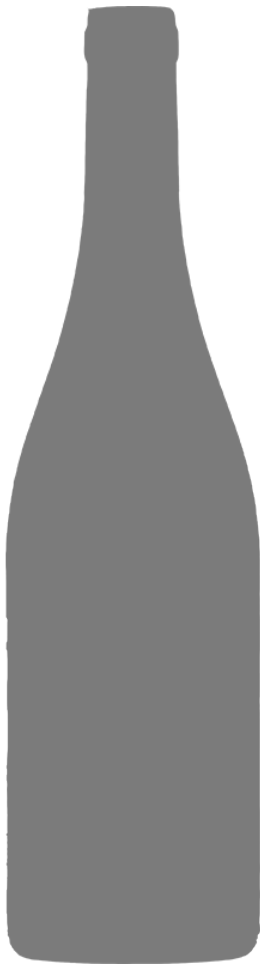


LE FACTEUR

BRUT NATURE

Loire , France



Availability	Private import
Human	Fabien Brutout
Millésime	2018
Appellation	Vouvray AOC
Sols	Clay Limestone
Altitude Des Vignes	121 meters above sea level
Orientation	South South-East
Cépages	100% Chenin
Viticulture	In conversion toOrganic
Palissage	Gobelet éventail
Pi/Hect	6 500 ft/ha
HI/Hect	40 hl/ha
Vendanges	Hand harvested
Vinification	Stainless steel tanks
Levures	Champenoise
Élevage	12 months sur lattes
Volume D'alcool	12.5% alc./vol.
Sulfites	20 mg/l
Sucre Résiduel	4 g/l
Acidité Totale	6 g/l
Color	Clear yellow
Degustation	Bright and frank mouth, peach fruit at the beginning of the mouth to finish on the pink pomelos, fine bubbles.
Temperature Of Service	8°C

BOIRES
