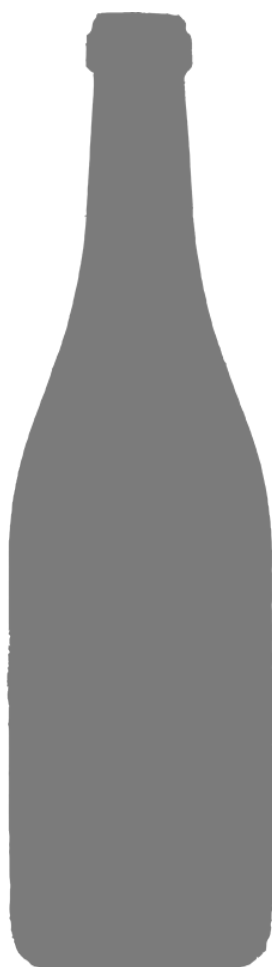


DOMINE DE LA ROCHE BLEUE

JASNIÈRE CORNILLE

Loire , France



Availability	Private import
Human	Sébastien Cornille
Millésime	2015
Appellation	Jasnières AOC
Lieu, Lieux-Dits	Cornille
Sols	Flinty-clay Limestone
Altitude Des Vignes	100 meters above sea level
Orientation	South South-East
Cépages	100% Chenin blanc
Viticulture	Organic and biodynamic
Palissage	Double cordon de royat
Pi/Hect	6 500 ft/ha
HI/Hect	20-25 hl/ha
Vendanges	Hand harvested
Vinification	Cuvée produced only in particular vintages. Long and gentle pressing of whole bunches, natural settling before fermentation. No added yeast or inputs. Long fermentation in troglodyte cave at low temperature on lees, in barrels.
Levures	Indigenous
Élevage	24-36 months on the lees in barrels.
Sulfites	45 mg/l
Sucre Résiduel	4 g/l
Acidité Totale	3.75 g/l
Color	Golden straw
Degustation	A powerful wine marked by aging in first approach, then it reveals a beautiful freshness and pure saline mouth.
Temperature Of Service	10 °C

BOIRES
