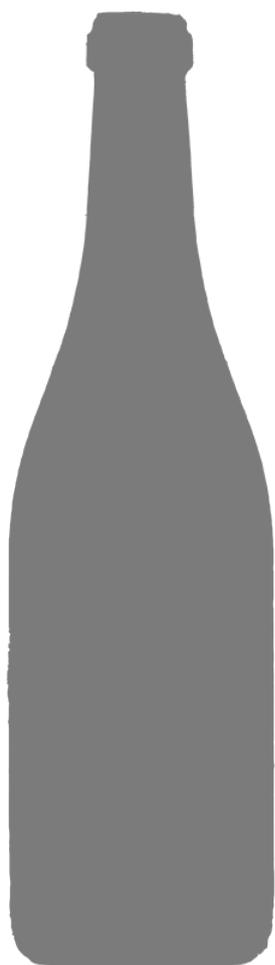


# DOMINE DE LA ROCHE BLEUE

## 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