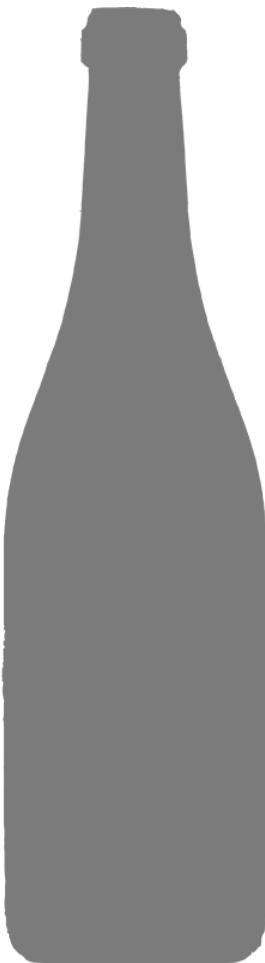


DOMINE DE LA ROCHE BLEUE

JASNIÈRE LE CLOS DES MOLIÈRES

Loire , France



Availability Private import

Human Sébastien Cornille

Millésime 2016

Appellation Jasnières AOC

Lieu, Lieux-Dits Clos des Molières

Sols Flinty-clay Limestone

Altitude Des Vignes 100 meters above sea level

Orientation South-East

Cépages 100% Chenin blanc

Viticulture Organic and biodynamic

Palissage Double cordon de royat

Pi/Hect 6 500 ft/ha

HI/Hect 25 hl/ha

Vendanges Hand harvested

Vinification Long and gentle pressing of whole bunches, natural decanting before fermentation. No added yeasts or chemicals, except for moderate sulphiting. Long fermentation in cave troglodyte at low temperature on lees, in barrels of 4 to 6 wines.

Levures Indigenous

Élevage Maturation of 12 months minimum on the lees in barrels. Then, assemblage in tank for 6 months.

Sulfites 50 mg/l

Sucré Résiduel 5 g/l

Acidité Totale 5.65 g/l

Color Golden straw

Degustation Nice limpid and mineral wine, tension supported by beautiful bitters and a nice velvety sensation

Temperature Of Service 10 °C

BOIRES