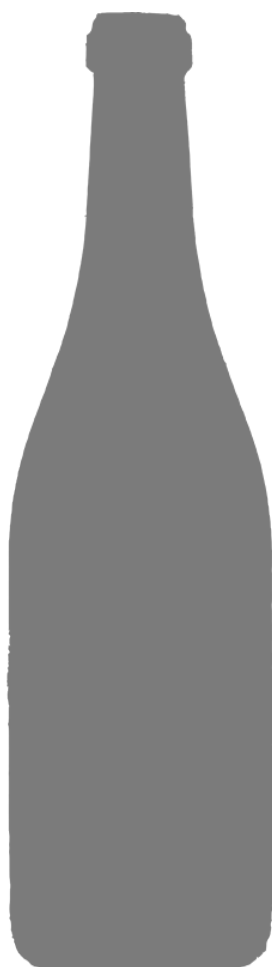


DOMINE DE LA ROCHE BLEUE

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
Sucre 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
