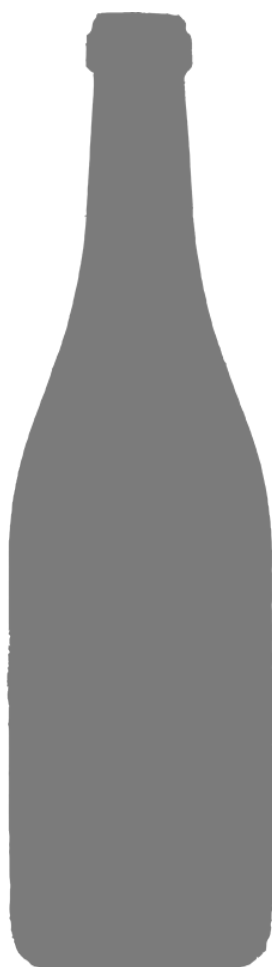


DOMINE DE LA ROCHE BLEUE

JASNIÈRES

Loire , France



Availability	Saq +12856228
Human	Sébastien Cornille
Millésime	2016
Appellation	Jasnières AOC
Sols	Flinty-clay Limestone
Altitude Des Vignes	50-110 meters above sea level
Orientation	South South East
Cépages	100% Chenin blanc
Viticulture	Organic with a biodynamic approach
Palissage	Double cordon de royat
Pi/Hect	5 500-6000 ft/ha
HI/Hect	20- 25 hl/ha
Vendanges	Hand harvested
Vinification	Long and gentle pressing of whole bunches, cold settling, 3 months fermentation at low temperature, aging on fine lees for 3 months. Coarse filtration before bottling.
Levures	Indigenous
Élevage	22/3 in oak barrels 228 L (3-6 wines) and 1/3 in fiber tank in a cave trogloyte in the tufa
Volume D'alcool	12% alc./vol.
Sulfites	80 mg/l
Sucre Résiduel	3.5 g/l
Acidité Totale	6 g/l
Color	Very bright yellow
Degustation	Very fresh nose of white fruits (pear, white peach) evolving towards the pollen of white flowers (linden, acacia). Sharp and pure attack on citrus (lemon, mandarin) evolving towards roundness and minerality of saline notes
Temperature Of Service	10-12°C