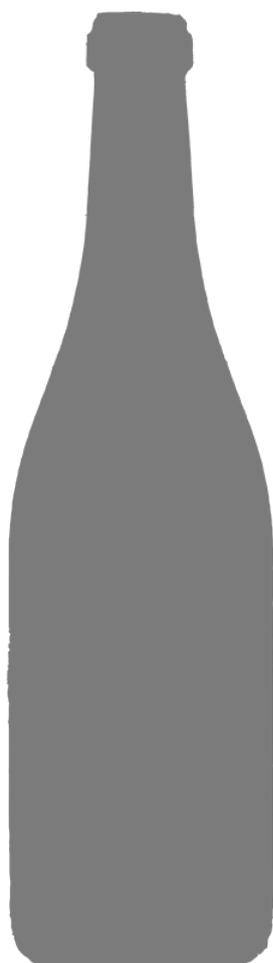


DOMINE DE LA ROCHE BLEUE

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