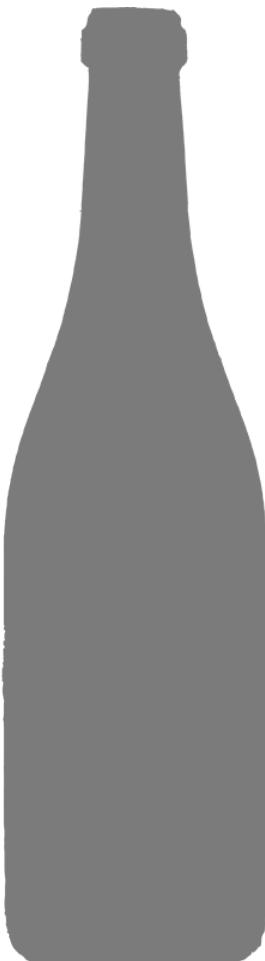


# DOMINE DE LA ROCHE BLEUE

L'ORÉE DE LA BERTERIE

Loire , France



**Availability** Private import

**Human** Sébastien Cornille

**Millésime** 2017

**Appellation** Coteaux du Loir AOC

**Sols** Flinty-clay Limestone

**Altitude Des Vignes** 100 meters above sea level

**Orientation** South West

**Cépages** 100% Chenin blanc

**Viticulture** Organic and biodynamic

**Palissage** Double cordon de royat

**Pi/Hect** 6 500 ft/ha

**HI/Hect** 30 hl/ha

**Vendanges** Hand harvested

**Vinification** Slight natural sweetness according to the maturity of the grapes of the vintage. Pressing whole bunches, natural settling before fermentation. Long fermentation.

**Levures** Indigenous

**Élevage** Maturation in tank 8 months minimum.

**Sulfites** 45 mg/l

**Sucré Résiduel** 10 g/l

**Acidité Totale** 6.3 g/l

**Color** Golden straw

**Degustation** Beautiful ripe white fruit, smooth mouth but with a tonic final

**Temperature Of** 10 °C

**Service**

BOIRES