



CLOS CACHET
the finest French wines

MAISON ADVINAM

Allumee Orange

VDP

01

Provenance:

Saint-Morillon, Bordeaux

02

Grape Variety:

Sauvignon Blanc & Sémillon

03

Pairing:

Roast chicken, seafood, sushi,
sashimi

04

Serving:

Temperature: 12°C



Vineyard Cultivation:

Maison Advinam is located in Saint-Morillon, in the Graves region of Bordeaux. The wines are produced in Gironde and Roussillon by Anne Buiatti, in the philosophy of natural wines. The Maison is fully certified biodynamic and organically farmed. Overall there are zero additives and no sulphur and what really sets Advinam apart is there is no electricity used in the winery.



Vinification:

The Allumee Orange is a non-vintage orange wine with six months maceration of destemmed Sauvignon blanc and Sémillon from Périgord. Only native yeasts are used, followed by three months aging in 300L barrels and 750L amphorae after pressing and blending. The work in the cellar is entirely manual and natural with destemming and sorting of the grapes in a wicker basket, and crushing by hand and by foot. No filtration.



Tasting Notes:

The nose is very fresh and vibrant with notes of citrus, orange peel, white flowers, acacia, hints of fresh honey and sap. The palate is dynamic, light bodied, with fresh fruits, and a refreshing, balanced finish. The fruit sweetness is balanced out by dry extracts, and a light bitterness, in great harmony. Drink now by decanting for at least 20 minutes.



Soil Type:

Stony and Chalky



Method:

Organic and Biodynamic (certified)

Clos Cachet

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Trade Portal

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