



CUVÉE	Lady Chasselas EPUISÉ
MILLÉSIME	2019 LIMITED / no 2020
APPELLATION	Vin de France
COLOUR	White
	A Chasselas in the Mediterranean!
HISTORY	Rare Chasselas grape variety. 150 years ago, this grape variety was cultivated in the best table grape terroirs in the surrounding villages. It was eaten on the best tables and in the best Parisian delicatessens: it was the golden grape! From the outset, I was curious to make wine from it.
GRAPE VARIETIES	Chasselas 100%
TERROIR	Plot of land of 50 ares in gobelets, clearing of old garrigue woods. Massal selection of a very old Chasselas vine. White stony limestone soil. Crumbly rock, rich in magnesia comparable to chalk.
CLIMATE	Mediterranean, hot and dry. The plot faces north, sloping slightly to the northeast.
VINIFICATION	Hand-picked in 12 kg crates. Direct pressing, light settling and alcoholic fermentation at controlled temperature.
AGEING	On the lees, in stainless steel tanks for 5 months and bottled in the spring. No filtration but light successive rackings, slow, allowing it to be clarified.
TASTING	It is a mineral and discreet wine, salty, iodised with great originality. Sometimes very floral, it then evolves towards dried fruits. On the palate, its structure is fine, delicate, fresh and its accents a little honeyed: it is a little joyful music.
GASTRONOMY	Tielle de Sète; Oysters & shellfish; Sushi & sashimi; Cheeses; Fruity desserts
SERVICE	13 - 14 °C
POTENTIAL	Astonishing ageing potential: with time, the aromatic notes become more refined and the freshness is reinforced. Can be kept for 10 to 15 years. Sometimes more.
CERTIFICATION	AB Organic Agriculture
ALCOOL	12 %VOL.
FILTRATION	Unfiltered