Oudan - De butte en blanc 2020

Urfé IGP white



Familial property of 35ha, cultivated in high density of planting, on the eastern foothills of the Massif Central, near the *gorges de la Loire*.



Granite soils.

1.5 ha of 10 to 15-year-old vines. Altitude between 400 and 450 meters. South / South-eastern exposure.

Viticulture

Biodynamic.

High plantation density: 8,500 vines/ha. Trellised vines. Single Guyot pruning.

Manual harvests.

Vinification

Direct pressing.

Vinification in 500 liters barrel.

Alcoholic fermentation with indigenous yeasts.

No malolactic fermentation.

Aged on lies for more than 6 month in oak barrel. Light filtration, bottled by the Domaine's team.

Grape variety Viognier

Alcohol content 12,5% / vol.

Formats 75cl / 150cl

Organic wine Certified by FR-Bio-01-Ecocert Agriculture France

Biodynamic Wine Certified Biodyvin by Ecocert France

Closure Natural cork

14°C

 \Rightarrow 2 - 5 years



Aperitifs, fish, goat cheese



DE BUTTE EN BLANC

