



pourquoi faire sans blanc?

## pourquoi faire sans blanc 2024

Dry white wine - Chenin - Vin de France

**Grape variety** 

Chenin

Cultivation method

Organic viticulture

The Chenin grapes are sourced from two distinct terroirs: one from the south and one from the north.

Wine making process

Vinified at Domaine Sérol.

Direct pressed method.

Vinification primarily in concrete tanks, foudre, and

500-liter barrels.

Alcoholic fermentation with indigenous yeasts.

Ageing on fine lees for 6 months

Light filtration, bottled by the Domaine's team.

Alcohol content: 12% ABV.

Bottling

Lightweight glass bottle (395 g)

Sealed with natural cork

Available in 75 cl / 150 cl

Certification

Organic wine certified by FR-Bio-01-Ecocert

Agriculture France

Service

A 14 °C. Conservation de 2 à 3 ans

