

oudan de butte en blanc 2024

Urfé IGP white - Viognier



Terroir	Planted in 2007 on the granite hillside of Oudan. Altitude between 400 and 450 meters. South / South-eastern exposure.
Grape variety	Viognier
Cultivation method	Organic and biodynamic viticulture High planting density: 8,500 vines/ha. Trained and non-hedged vines. Poussard Guyot pruning. Annual application of composted and dynamized manure produced on the estate on the estate. Annual sowing of cover crops. During the growing season, soil is worked only under the vine row. Manual green work: shoot thinning, disbudding, trellising, and removal of lateral leaves.
Wine making process	Hand harvested in boxes of 12 kg, sorted at the winery on two vibrating tables. Natural decanting in stainless steel tank. Vinification in 500 liter-barrels.(used between 1 and 10 years). Alcoholic fermentation with indigenous yeasts followed by the malolactic fermentation. Aged on lees for more than 6 month in oak barrel. Light filtration using cellulose plate filters; bottled by the Domaine's team. Alcohol content: 12 % / ABV.
Bottling	Lightweight glass bottle (395 g) Sealed with natural cork. Topped with a short wax seal Available in 75 cl / 150 cl / 300 cl
Certification	Organic wine certified by FR-Bio-01-Ecocert Agriculture France Biodynamic wine labeled by Biodyvin and controlled by Ecocert France.
Service	To be served between 10 and 14 °C. Can be cellared for 2 to 5 years.