

Le Cloud Loup 2016 (IGP . VDP*)

Soft, sweetness and light

Grape varieties: 80% Pinot gris and 20% Sauvignon Gris, Pinot gris was better known in our area as the "Malvoisie".

Terroir: Pinot Gris is located on Silty-sandy soils on a mica schist rock type. Combined with low yields, "climate" gives this wine a sugar content to obtain a sweet white wine. Sauvignon Gris is located on Silty-sandy soils on a mica schist rock type.

Winemaking: Pinot Gris is harvested over-ripe to obtain the greatest wealth possible in sugar. The fermentation is stopped so that the wine keeps 30 to 45 grams per liter of residual sugar, unfermented. It is obtained by cold and racking.

Bottling: bottling is done in March of the year following the harvest.

Tasting:

Eye: yellow dress.

Nose: intense aromas of flowers and ripe fruit (pear and peach).

Mouth: moderate sweetness highlights the white fruit (peach and pear).

Serving suggestions:

Only an appetizer or dessert, or even with foie gras.

Served chilled around 12°C.

Suggestion guard:

Drink now but can be kept five years in your cellar.



* VDP: Vin de Pays du Val de Loire IGP: Indication Géographique Protégée