

## L'Inspiration 2016 (IGP . VDP\*)

*Fruity, silky, well-balanced*

**Grape varieties** : 40% Chardonnay, 30% Pinot gris et 30% Sauvignon gris.

**Terroir** : three grape varieties are located on sandy silty soils on a mica schist rock type. Combined with low yields, the "climate" gives this wine a rich aroma and sugar to obtain a white wine round and fruity.

### **Winemaking:**

Pinot Gris grape is harvested over-ripe to obtain a better sugar concentration. The fermentation is stopped so that the wine keeps 20 to 30 grams per liter of residual sugar, unfermented. This mutage is obtained by cold and racking. The blend with Chardonnay and Sauvignon gris is realised after winemaking in the ideal proportions for a acidity - fruity - sweetness well balanced.

### **Bottling:**

bottling is done in June of the year after the harvest.

### **Tasting:**

Eye: yellow dress.

Nose: intense nose of fruit on Muscat notes.

Palate: good attack is prolonged silky palate fruity, pleasant with a good balance between acidity and sweetness.

### **Serving suggestions dishes:**

Alone on aperitif or with summer salad, it will go with fish or pies.

Serve chilled around 12 ° C



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