

"Orange"

Vin orange - Vin de France

Grape varieties

100% sémillon from maceration

Soils

White clays as well as good sun exposure for good photosynthesis

Vine growing

Vines planted at a density of 4500 vines per hectare. Grass between the rows to promote micro-organisms, limiting yields and the risk of erosion. Control of vigor, leaf removal, control of yields in order to have optimal maturity on our grapes.

Wine process

Long macerations at controlled low temperatures and fermentation in temperature-controlled stainless steel vats

Annual production

10 000

Serving temperature

16 to 20°C

Tasting

A brilliant pale yellow robe. A fruity nose, good length and complexity. A balanced mouth, with exotic notes and a nice finish on fresh fruity

Accord

Back of cod with white butter sauce, omelet, paella



Orange
Artisan Vigneron

Sémillons de Macération sur Argiles Blanches
Vendanges 2021



Conditioning

"Burgundy" bottle 75cl

Storage

3 to 5 years

Château de Cranne

☎ 06 86 17 56 61

✉ vignobles.vincentlacoste@gmail.com

👤 Château de Canne

🌐 chateaudecranne.fr

Consultant

Christian Sourdes

Laboratoire œnologique Sourdes Podensac

