

# "Orange"

## Vin orange - Vin de France - 2023

### 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

3 months long macerations at controlled low temperatures and fermentation in temperature-controlled stainless vats. Indigenous yeast.

### 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

[chateaudecranne.fr](http://chateaudecranne.fr)

## Château de Cranne

✉ 06 86 17 56 61

👤 [vignobles.vincentlacoste@gmail.com](mailto:vignobles.vincentlacoste@gmail.com)

🌐 Château de Canne

