

EVIDENCIA VIN DE FRANCE, DRY WHITE WINE FROM JURANÇON

The first vintage from this cuvée dates back to 2014. Evidencia comes from a fine selection at the end of the winter of barrel aged Vitatge Vielh that is perfectly ready for tasting and won't necessitate decanting

GRAPES VARIETIES

A blend of Gros Manseng, petit manseng, Courbu and Camaralet on the old vines of Vitatge Vielh (the cuvées)

HARVESTS

Hand picked from the end of september to the beginning of october

VINIFICATION

By respecting the stages of a long and calm vinification, by limiting interventions and by allowing the second malo-lactic fermentation to take place, we preserve the natural expression of the terroir and the lively character of this wine. For its preservation, a small quantity of sulphites has been added (35mg/l) to neutralize oxygen and make the primary aromas of the fruit last.

AGEING

9 months on lees with regular stirring in oak casks and bottled on july.

WINE TASTING AND WINE PAIRING

"When you have never drunk natural wine, it can take a bit of getting used to and knowing how to appreciate it. There are easy to drink wines with an immediate fruity sensation that colonizes the whole mouth, generally they do not lend themselves too much to aging. When it is just uncorked, you rarely find the aromatic complexity of a standard wine, so don't hesitate to decant it or aerate it generously, a supply of oxygen is always beneficial..."

It will accompany a fish tartare, cod with a fennel sauce, or even a plate of cheese.

Be well and drink well!



Bouteille
Bx Grand vin
37.5cl ou 75cl

