



La Folie Demi Sec 2022

About: This Demi-Sec is a surprise from Sébastien whose style is forged on bone dry, taut wines. The 20g residual sugar in the wine gives it a flattering exotic fruit lusciousness while sitting atop typically racy, steely acidity. It comes from the same vines as Renaissance.

Vines

Location: from the commune of Vernou.

Size: 2 hectares.

Age: vines planted in 1970.

Soils: clay-limestone soils.

Exposition: south-facing.

Altitude: 100m.

Training: on wire, cordon de royat.

Farming: organic, cover crops.

Average yield hl/ha: 35.

Climate: continental with cool, wet winters and hot, dry summers.

Winemaking

Fruit was hand harvested into small 15kg boxes, carefully sorted on arrival at the winery, then very slowly pressed then left to cold-settle overnight. It s fermented very slowly in barriques for about three months, using natural yeasts, without additives, and unsulphured until after fermentation. It was aged for 12 months before bottling.

TUOTTAJA

Sébastien Brunet

MAA / ALUE

Ranska - Loire

PULLOKOKO

0,75

HINTA

*

* hintatiedot näkyvillä vain kirjautuneille

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