

POMONE

Orange Wine

The brilliant amber hue of this gleaming orange wine captures the light beautifully. The nose opens on delicate notes of dried flowers, leading to ripe quince and preserved mandarin, complemented by touches of dill and cumin.
The mouth offers extremely supple, persistent tannins, with multiple layers of bitterness intertwining harmoniously. Flinty notes reveal its finely constructed minerality, quickly followed by the spiciness of curry and white pepper, and culminating in a swirl of salinity.

FICHE TECHNIQUE

Appellation
Vin de France

Millésime
2024

Cépages
Roussanne : 40 %
Marsanne : 40 %
Terret gris : 20 %

Degré
13.5 % alc. /vol

Terroir
Clay-limestone

Vinification
The Roussanne and Marsanne grapes were destemmed and blended in the same vat. Fermentation started with indigenous yeasts. Fermentation lasted two weeks. The Terret Gris, harvested later and in whole bunches, fermented separately for a month. The wine was blended, left to settle naturally in the cold and then bottled. No sulphur was added from the vine to the bottle.

Élevage
6 months in concrete vats

PALMARÈS

Decanter
88/100

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