

POMONE

Orange Wine

With an amber-orange color, bright and clear, the wine shows a beautiful brilliance in the glass. The nose opens on delicate aromas of dried flowers, ripe quince, and candied mandarin, complemented by a hint of dill and cumin. On the palate, the attack reveals very supple tannins, long and persistent, where different layers of bitterness intertwine harmoniously. The mineral backbone comes through with a fine flinty note, quickly followed by spicy accents of curry and white pepper, finishing on a saline touch.

FICHE TECHNIQUE

Appellation
Vin de France

Millésime
2025

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

Degré
13.5 % alc. /vol

Terroir
Clayey limestone

Vinification
Roussanne and Marsanne are harvested at the same time and undergo alcoholic fermentation using indigenous yeasts for around fifteen days. Terret Gris, meanwhile, is harvested later as whole bunches. The wines are then blended and bottled. No SO^2 has been added to this cuvée, from the vine to the bottle.

Élevage
6 months in concrete tanks.

PALMARÈS

Decanter 2026
90/10

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