

DOMAINE DE L'OUBLIÉE

Existe en blanc 2019 – Vin de France

The idea of this wine: Yes, we can serve Existe en blanc as an aperitif ... on condition of garnishing it with scallops simply pan-fried with fleur de sel from Batz sur Mer served on a thin slice of grilled bacon , or an Indian chicken, a blanquette of veal (or seafood!), a sea bass with white butter... As you can see, you still have to cook for this wine and sit ... around a round and friendly table! Still, I don't forbid myself a glass of Existe en blanc one late summer evening, in the garden with Joe Dassin ...

Sols : On hillside, Pale brown to gray flint clay. Clayey parakeets. 25 to 50% surface stoneiness.
Cépage Chenin
Taille courte à coursons.

Cultivation of the vine according to the principles of biodynamics.

Manual harvest in 15 kg crates. The grapes are then sorted on the table.

Vinifications : Slow pressing. No oenological product used. Racked after settling for 2 days. Beginning of fermentation in vats then in barrels of 500 liters.

Elevage in 500 liters barrels for 12 months and then in tank for 2 months. addition of 20 mg/l so2 just before bottling

Unfiltered.

Bottled on december 4, 2020

Température de service 13-14°.
A boire dans les 10 ans

Vin biologique certifié FR-BIO-01 et DEMETER

Détails techniques

Date de plantation : plantation 2003
Rendement : 25hl/ha
Titre alcool : 13,97 %
Sucre résiduel : 1,56 g/l
Ph : 3,27
So2 total : 20 mg.l
Bouchon : Trescases Super Naturel 49/24