



VINEYARD

Grappes : 75% Clairette and 25% de Muscat

Yield : 50Hl/Ha

Soil composition : Limestone scree from the Vercors

Exposition : South



CELLAR

Extraction : Direct pressing

Fermentation : Low temperature in barrels and foudres with the native yeast.

Ageing for 6 months on the lies in foudres and burgundy barrels.



TASTING

Vintage : 2025

Bottling date : April 2026

Annual production : 31 000

Alcohol : 12.5%

Conservation : 5 ans

