

BRUT D'ORANGE

SULPHITE FREE



The conquest of orange wine in a version with no added sulphites!

COLOUR

Orange

HARVEST

Mid-September

GRAPE VARIETY

Muscat Petits Grains

WINEMAKING

After harvest, the grapes are macerated in vats in the same way as red grapes are usually rather than being pressed straight away.

This rare method of vinification gives birth to the orange wine and to its unique character

AGEING POTENTIAL

2 years

TASTING NOTES

A wine that is bursting with joyful aromas of exotic fruits, rose, lychee and mango. To taste it's pure indulgence with a refreshing finish. Its delicate freshness and tasty greediness make it a unique wine

FOOD PAIRING

This orange wine will revive your aperitifs and will go perfectly with duck with orange, mature cheeses, fruit desserts and, more generally, with sweet-and-savoury dishes

