

Arnaud Combiér Blanc-Sain Vin Nature



"Wine is the monarch of all liquids."
Brillat-Savarin



Appellation: VDF
Vintage: 2021
Alcohol: 13.5%
Grape varieties: 100% Chardonnay

Terroir: Pink granite soil.

Vines: Conversion to Organic (AB).

Vinification methods: Directly pressed / Vinified without sulphites / Natural yeasts.

Maturing: In barrels and tanks without sulphites / Sulphites added at bottling.

Tasting notes:

Greedy aromas of yellow fruits and hazelnut.
Slightly iodized, fresh and full on the palate with a mineral and lightly salty finish.

Pairing:

Ideal companion for shellfish or roasted poultry...

Recommendations:

Serve between 12 and 13°C
Aging potential: 5 to 8 years