



VILLA IDA

VINTAGE : 2022

AOP: Vin de France

REGION : Bordeaux

SOIL : silty clay & gravel

GRAPE VARIETIES : 100 % Colombard

ALCOHOL : 14,5 %

AGEING TIME : 7 years

CERTIFICATION : HVE3, in conversion to organic farming

Vinification

Manual harvesting.

Alcoholic fermentation without added sulfur whole berries in jar. Maceration for 1 month.

Maturation

Aged in jars for 8 months.

COLOR : orange yellow.

NOSE : intense with notes of citrus and dried fruits. Sweet note of caramel in the finish.

PALATE : ample and tense. The finish is surprisingly slightly tannic with a very fine and saline texture.

To be served with

Poultry, chicken with morels or cream, fish carpaccio, shrimp risotto.



ORANGE

Orange wine, the unusual, off the beaten track, it is a singular expression of our Colombard grape variety!

It is a white wine of maceration, resulting from ancestral techniques.

The result is surprising, mixing the freshness of white wines with the roundness and tannicity of red wines, with a lot of complexity and finesse.

Our jars come exclusively from the Goicoechea pottery in the Basque Country, known for its high quality craftsmanship.

Vineyard in organic and biodynamic agriculture

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