



VILLA IDA

VINTAGE : 2022

AOP: VDF - Maceration white wine

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

SC BASSEREAU - 1 LA GRAVE, 33710 BOURG – FRANCE

TEL + 33 (0)5 57 68 41 49

INFO@CHATEAUDELAGRAVE.COM - WWW.CHATEAUDELAGRAVE.COM
