



## LES VINS DE VIENNE

CUILLERON \* VILLARD \* GAILLARD

### LIEUX-DITS AOP CROZES HERMITAGE MAISON BLANCHE



Surface: 0,3 ha

Soils: loess and limestone fragments

Climate: well positioned and at a slight altitude (190 m), this plot enjoys an extraordinary amount of sunshine and moderate temperatures, allowing the wine to retain freshness.

Exposition: facing south

Pruning: "cordon de Royat"

Density: 6.000 vine stocks/hectare

Average age of the vines: 40 years

Yield: 40 hl/ha

Grape varieties: Marsanne

Harvest: hand-picked

Winemaking & Winegrowing: full grapes pressing.

Cold settling during 48h.

No use of chemical inputs other than SO<sub>2</sub>.

Fermentations in vats at low temperature with indigenous yeasts for about 4 months.

Winegrowing: 9 months on lees in French oak casks.

Tangential filtration before bottling.

Annual production: 1 500 bottles

Style: ample and rich, fruity and mineral

Serving temperature: 14-15°C

Food pairing: grilled sea bream, St-Jacques, cushion of veal

Ageing: 10-12 years

Certification:



**Maison Blanche :** Single vineyard planted next to the hill of Saint-Christophe on a unique terroir.

#### A PLACE, A WINE, A HALLMARK

A named locality corresponds to a strictly demarcated and identified area. Its history, its geological features and specific weather conditions make it a unique place. Each wine from a named locality possesses unique, distinctive characteristics.

1 Zone d'Activité de Jassoux 42410 Chavanay — France

Tél. 04.74.85.04.52 — Fax 04.74.31.97.55

contact@lesvinsdevienne.fr — www.lesvinsdevienne.fr

