



FRAICHE-HEURE



Type : Dry white wine

Main grapes : Grey Frontenac, Vidal, white Seyval

Secondary grapes : Saint Pépin, Crescent, Geisenheim

Percentage of alcohol : 11,5%

Residual sugar : 4 g/l

Serving temperature : 8 to 10 °C

Volume : 750 ml

The wine

Fruity, light and delicate dry white wine. Refreshing aromas of pear, citrus, honey and spices. Fresh mouth with a fine minerality. A frank, straight taste with a fine finish, all in finesse.

Grapes

In this blend the Frontenac brings structure, freshness and aromas of white-fleshed fruits. The Vidal brings a touch of citrus and the Seyval freshness and minerality. Secondary grape varieties accentuate and complicate its aromatic power.

Elaboration

All grape varieties are harvested over a period of one month from the third week of September for the Seyval until the third of October for the Vidal and the Geisenheim. These varieties are vinified separately with a specific protocol for each, to accentuate the desired specificities of each grape variety. The wines are then assembled in December. The aromas are tied in vats and the wine quietly defines its personality.

Goes very well with

Poultry, fishes, shells, sushis, ...

