

VIN ORANGE

ORANGE WINE

*The Orange Wine is obtained by a process of maceration, and made of Chenin Blanc that completes **La Ferme des Fontaines** range.*

Grape Variety : Chenin blanc 100%

Harvest : The grapes are harvested by hand, carefully sorted on the vine and on a sorting table before pressing.

Vinification : The fermentation are only made with indigenous yeasts. We pressed the juice manually on a vertical press. Our orange wine was made with a 6-month maceration in an amphora, in order to reveal this orange color and very nice bitterness. This "cuvée" is certificated **Vin Méthode Nature** -30Mg of sulphites added. There was No filtration.

Tasting: With its **6 months of maceration in an amphora**, our Chenin deploys here a lot of character, a very broad aromatic expression and a unique intensity of taste.

The aromas are as unusual as its color and the sensations are chiseled. Ample mouth and a finish on very pretty bitterness, invite exotic cuisine and spices at the table.

Lovers of taste discoveries, this "nugget" is made for you !

Food pairing : As ideal as an aperitive with fish toast, a salad of grilled vegetables, as on a lamb tajine with apricots. Give free rein to your imagination for original tastings !

Service : Let the aromas release in your glass before starting the tasting. Not too chilled : 11°C

Musical Pairing : The Fox leaves La Ferme des Fontaines and turns in an "explorer mode"...He sets off to discover the world, like Christopher Columbus" ! "*Conquest of Paradise*" by Vangelis
<https://youtu.be/Nd-DIMOLCY4>

