

**44690 St Fiacre sur Maine
France**

GRAPE VARIETY: Melon de Bourgogne

SOIL COMPOSITION: Orthogneiss

AGE: OF VINES 35 years old on average.

HISTORY: This wine is a blend from around 50 plots all located in the commune of Saint-Fiacre. The hillsides here are steep, and the ground is arid and arduous to cultivate. This is the land where Michel and Marcel, who are no longer with us, were born and grew up. They wanted to bring a refined and poetic touch to this wine, by giving it the name of a semi-precious stone: Tourmaline.

PRODUCTION AREA: 24 hectares

YIELD: 30 hl/ha

QUANTITY PRODUCED: 96,000 bottles

VINIFICATION:

Low pressure pneumatic pressing

Cold static settling for 24 hours to draw out its purity and subtle fragrance. Slow fermentation for 15 to 20 days at 16-18°C with selected yeasts. Matured on the lees until July in stainless-steel vats. Bottled in an inert atmosphere to reduce the quantity of added sulphites to a minimum.

TASTING NOTES :

A pale yellow in colour, with shades of green.

The attractive nose presents notes of citrus fruit.

On the palate, the fresh attack is ample and well-balanced with a hint of acidity.

SERVING TEMPERATURE: 8 to 10°C

SHELF LIFE: 3 to 5 years

PERFECT MATCH: Sea bream ceviche or grilled fish

