



LA FÛT NAMBULE
BLANC

Grape variety : Sauvignon 100 %

Age of vineyard : 15 ans

Yield : 45 hl/ha

Terroir : Thésée hills on clay-limestone soil and flint clay.

Size mode : Guyot simple

Vinification :

Separation of juices during pressing. Cold settling and alcoholic fermentation in barrels of 400 L. FML then aging in barrels on fine lees for 10 months with stirring, to bring fat and finesse to the wine.

Culture Mode :

Vineyard in Organic Agriculture, using neither pesticide nor chemical fertilizer, vineyard grassed and cultivated under the row, contribution of organic manure from the decomposition of plant matter (leaves, grass).

Tasting :

Dry white wine slightly woody, ideal on a blanquette of veal or fish, but also on a sauerkraut or stewed.

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