



BARONIS



VIN DE FRANCE
PINEAU D'AUNIS

Cépage : Pineau d'Aunis 100%

Âge des vignes : 4 years

Rendement : 50 hl/ha

Terroir : flinty clay

Mode de taille : Guyot simple

Dégustation :

Red fruity wine with nice peppery notes. Ideal with fleshy fish, chili con carne or chicken with spices.

Mode de culture :

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).

Vinification :

Destemming of the harvest and maceration for 10 days. 1 reassembly every 2 days to bring structure to the wine. Running and separation of the juice of drop and juice press then intervenes the FML.

Samuel BARON

95 Rue de St-Romain

41140 THÉSÉE - France

Téléphone : 06.30.37.14.02

e-mail : vignoblebaron@aol.com

