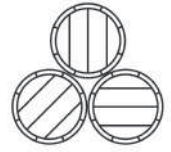


GABBRODŌ

2022

DE VINI



GRAPE VARIETY: Melon de Bourgogne

LOCATION: Monnières, Pays-Nantais

ALCOHOL LEVEL: 12°

SOIL: Gabbro

VINIFICATION: no additional input, 9 months in 10HL stoneware jar.

PAIRING: Scallops with truffles, grilled lobster, sea urchin, sea bass in a salt crust, pike-perch in white butter

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