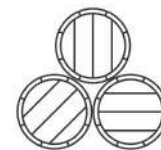


ALBUROSTRE

2022

DE VINI



GRAPE VARIETY: Folle blanche

LOCATION: Gorges, Pays-Nantais

ALCOHOL LEVEL: 10.5°

SOIL: Gabbro

VINIFICATION: Direct pressing, natural yeast, no fining, aging on lees, no sulfites added, 7 months in stoneware amphora.

PAIRING: Salmon tartare with Vietnamese coriander, poached eggs with salmon roe, filet of saithe with white butter sauce, barnacles en robe des champs.

contact@vinilibre.com

<http://devini.fr>

+33 (0) 664 669 508