

# Auxerrois Tradition 2019



## PRODUCER

Claude Vosgien (Organic certified estate). No pesticides, herbicides, etc. used or sprayed in the vineyards.

## APPELLATION

Cotes de Toul

## WINE REGION

Lorraine, France

## ALTITUDE

From 200 to 250 mt above the seal level (South and South/East)

## SOILS

Very well drained clay and limestone soils from Jurassic age.

## VARIETAL

100% Auxerrois

## YIELDS PER HECTARE

4.500 kg /ha

## TRAINING SYSTEM

Guyot

## HARVEST

2<sup>nd</sup> and 3<sup>rd</sup> week in September.

## VINIFICATION

The hand-harvested grapes are carried to the cellar in plastic bins of modest capacity (18 kg). Double-sorted, partially destemmed and softly pressed. The must spontaneously ferments (indigenous yeast only) without any contact with the skins.

The wine ages in enameled stainless steel vats for roughly 5 months and then is bottled. Not clarified with animal based elements (like egg whites). No sterile filtration.

## BOTTLES PRODUCED

7.000

## WINE DESCRIPTION

Light yellow with some greenish hues. Elegant aromas of white flowers and golden apple. The palate offers vibrant citrus flavored drinkability, persistency, and good freshness.

## SERVICE TEMPERATURE

10-12 °C

## FOOD PAIRING

Excellent option with light sauced trouts, shellfish or simply as an aperitif.

