

Auxerrois Mise a Nu 2020



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. This grape variety is most at home in Cotes de Toul and Alsace, particularly in the north, where the cooler climate helps this low-acid variety achieve good levels of freshness

YIELDS PER HECTARE

4.500 kg /ha

TRAINING SYSTEM

Guyot

HARVEST

2nd and 3rd 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. NO added sulfites (VIN S.A.I. N.S. - Sans Aucun Intransant Ni Sulfite Ajoute)

BOTTLES PRODUCED 3.000

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. 12,5% AbV

SERVICE TEMPERATURE 10-12 °C

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

