



DOMAINE Monplezy
Calcaires Nord 2022
Orange



Vineyard

Terroir IGP Côtes de Thongue

Grape variety Vermentino

Soil Miocene marls

Yield 35 hl/ha

Winemaking

Manual picking of the grapes in little boxes of 10kg in order to avoid oxidation.

Fermentation with whole destemmed grapes. Maceration of several month of the grapes and its juice.

Tasting

This wine has an elegant gold color. It has a nice delicateness with apricot jam and orange zest aromas. In the mouth, this wine is balanced, rich and abundant with hints of peach and flowers. The finish is long and fresh underlined by spicy and subtly bitter hints.

Food-wine pairing ideas

This wine can be appreciated with a morel mushroom risotto or with a hard cheese platter.

Serve at 12/14°C – 50 – 54°F

Cellaring Potential 5 years

