

VOL AU DESSUS D'UN NID DE CHARDONNAY

IGP Cévennes – White

With a small production, “One Flew Over the Chardonnay Nest” is a distinct wine. Specially selected parcels are carried out in organic farming, among them the jewels of our organic universe: organic Pinot Noir.

The name “One Flew Over the Chardonnay Nest” refers to the title of the universally known film and to the message it conveys: the madness of the system can be overcome by the richness, heart and work of sincere and generous men and women.



Soil: Limestone-Clay

Varieties: Chardonnay

Age of Vines: 20 to 40 years old.



Vinification: Destemming, direct pressing, fermentations in oak barrels.



Ageing: aged both in new barrels and in stainless steel tanks.

ABV: 13% vol

Yield: 40 Hl/ha

Visual Aspect:

Straw-gold color, golden reflections.



Nose :

Intense aromas of candied exotic fruit.

Palate:

Aromas of mango and brioche. Round and warm, with buttery notes.



Food Pairing:

Pair with white meat, mild cheeses, tajines.



Service Temperature: 11-14°.

Conservation : 3 years.



2019

VOL AU DESSUS D'UN NID DE PINOT

IGP Cévennes – Red

With a small production, “One Flew Over the Pinot Noir Nest” is a distinct wine. Specially selected parcels are carried out in organic farming, among them the jewels of our organic universe: organic Pinot Noir.

The name “One Flew Over the Pinot Noir Nest” refers to the title of the universally known film and to the message it conveys: the madness of the system can be overcome by the richness, heart and work of sincere and generous men and women.



Soil: Gravel on Limestone

Varieties: Pinot Noir

Age of Vines: 20 to 40 years old



Vinification: Destemming. Traditional fermentation by pellicular maceration to extract fruity aromas.



Ageing: maturing in concrete tank

ABV: 12,5% vol

Yield: 50 Hl/ha

Visual Aspect:

Brilliant brick color



Nose:

Aromas of candied cherry and Morello cherry

Palate:

Luscious palate with a spicy finish. Prune aromas



Food Pairing:

Pair with beef tartar, veal stew



Service Temperature: 18°

Conservation: 3 to 5 years