

GUSTAVE MORI BIO

Vin de France – Orange

The **Gustave Mori** range, in homage to this winegrower of the 80's who already knew how to "cultivate his garden" in the Cevennes. An organic know-how before the birth of labels ... Just a man of good sense!



Soil: Limestone-Clay

Varieties: Muscat

Age of Vines: 20 to 40 years old



Vinification: Destemming. Traditinal fermentation by pellicular maceration of white grapes.



Ageing: Stainless steel tanks

ABV: 13% vol

Yield: 60 Hl/ha

Visual Aspect:

Amber orange with cold reflects.



Nose:

Lively nose and meringue lemon pie bouquet.

Palate:

Citrus complexe aromas, orange peel and light touch of spice.



Food pairing:

Aged cheese, Chinese noodles, pastry desert like a Tropézienne.



Service Temperature: 10-14°

Conservation: 2 to 3 years