

— INSPIRATIONS —
PAR FRANÇOIS MÉNARD

FOLLE BLANCHE

APPELLATION

Vin de France

COLOUR

White

VINTAGE

The 2025 vintage is of outstanding quality, with sun-filled berries reaching optimal ripeness, well-preserved acidity, and yields we haven't seen in many years. The juices are both rich and beautifully balanced, a vintage built for ageing.

GRAPE VARIETY

100% Folle Blanche

TERROIR

Village of Monnières.
Clayey-loamy soil. Subsoil of gneiss.
Northwest exposure.

PRODUCTION

Short pruning (« Guyot Simple »).
Certified High Environmental Value (HEV – French label) since 2015. **Certified Organic since 2020.**
Ploughed soils (spring plough with discs and blades).
No synthetic products are used in the vineyards.

WINEMAKING METHODS

Pneumatic pressing. Cold racking of the must.
Vinified in low alcohol (9,5% ABV) no sulphites
until bottling(2gr/hl).

MATURING

Wine aged on its lees during 4 months.
Aging in underground concrete tank covered with glass tiles.
No racking until bottling in January 2025.

TASTING

Tasting temperature: 10°C.
Potential ageing is 2-3 years.

PAIRING SUGGESTIONS

Raw or cooked shellfish, or for more originality:
a dessert with kiwi or granny smith apple.

PACKAGING

Loire bottle (75cl), hand-waxed.
Box of 6 bottles.

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