

Folle lanche 2023

Gras Plant

UNEA

100% Folle Blanche **GRAPE VARIETY** PLOT PROFILE Village of Vallet. Plots of vines planted in 1974 in villages La Chapelle-Heulin named la Richardière. Light and stony soil, with sand on shist. Spring soil preparation has been performed in a traditional manner (earthing down and hoeing) VINEYARD CARE THROUGH THE throughout the entire estate since 2009. We treat and take care of the vines with natural preparations (no chemical products) and sow cover crops such as pulses and cereals at the end SEASONS of summer, with close attention to the needs of each crop. We stimulate soil life with one or two applications of horn dung; (preparation 500) in spring and apply a horn silica (preparation 501) after bloom and before harvest if necessary. Vines are short cut pruned (single guyot) during winter. Vine density is 6,500 plants per hectare. Careful sorting was carried out during the harvest on September 19, 2023 by the harvesters. Grapes are pressed in a pneumatic press, strength and length of pressing is adapted to each vintage. WINEMAKING Spontaneous fermentation using only natural yeasts. Aging in 600 L barrels for 6 months without **TECHNIQUES** racking before bottling at the end of March 2023. Serve at 12°C TASTING Serve with oysters, shellfish or sushi and good friends ! PRESS REVIEW Delicious white crazy, full of pep, with invigorating and invigorating fruit. With little alcohol (11°), this white stimulates the taste buds without the harshness commonly found with this grape variety. Revue des Vins de France - Mars 2023 This Folle Blanche, a unique AOC grape variety, which grew biodynamically, on schist, is adorned with beautiful lemony notes. A salivating wine, ideal with fried smelt. Le Parisien – Septembre 2023 Very fleshy mouth, white and yellow fruity, covering texture, a wine of substance and pleasure which will reconcile more than one with this wrongly criticized appellation. Paris Match - Septembre 2023 PACKAGING 750ml dark oak bottle 6 or 12 bottles cases ECOCERT organic agriculture certification CERTIFICATION DEMETER & BIODYVIN biodynamic labelisation

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