

Arnaud Combiér Goutte Blanche Vin Nature



*Long awaited, like the raindrops from a summer storm,...
Arnaud Combiér's new wine.*

*"A glass of white wine misted in the light of a desperate oyster."
Richard Bohringer*



Appellation: VDF
Vintage: 2021
Alcohol: 13.5%
Grape varieties: 100% Chardonnay

Terroir: Clay and limestone / Blue marne.

Vines: 100% Organic Chardonnay harvested at full maturity.

Vinification methods: Directly pressed cold / vinified and matured without sulphites / Fermentation in 10hl barrels / Whilst pressing, the first drops of clear juice are extracted.

Maturing: Sulphites added at bottling; +2g/hl.

Tasting notes:
A lovely crystalline colour.
Notes of fresh lemon butter and sweet spices.
Sapid on the palate, long, fresh and mineral.

Pairing:
Shellfish and crustaceans...

Recommendations:
Serve between 8 and 12°C
Aging potential: 5 years if not more.