

Villa des Anges

Vin Orange



A typical orange wine : thirst quenching, with manderine and tangerine aromas and a hint of spice.



Appellation: Vin De France

Vintage: NV

Alcohol: 12%

Grape varieties: 85% Pinot Gris / 15% Muscat

Terroir: Clay limestone and clay siliceous.

Vines: Conventional for the Pinot Gris and organic for the Muscat.

Vinification methods: Nocturnal mechanical harvesting / Cold fermentation on crushed grapes.

Maturing: In tanks on lees.

Tasting notes:

A nose of dried fruit and tangerine, typical of orange wines, fresh and easy on the palate, with a long finish of candied citrus fruit.

Pairing:

Like a rosé, with or without ice, or like a white with cheese.

Recommendations:

Serve at 8°C like a rosé, or at 12°C like a white.

Aging potential: At least 3 years.