



## Viticulture

Appellation : Vin de France

Grape varieties : Merlot 50%, Gamay 40%, old red grapes varieties

Type of soil : Glacial moraine, Rhone alluvium, clay-limestone scree

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage : 2022

## Winemaking

Winemaking without inputs, indigenous yeasts

2 weeks of whole bunch and destemmed vatting

Aging in oak barrels 8 months

Degrees: 13%

Capacity: 75cl

Total sulphite : undetected



## Tasting

Serving temperature: 16-17 ° C

Food and wine pairing: red meat, braised meat, cold cuts, cheeses.

Appearance: dark color

Nose: black fruits, spicy

Palate: round and full-bodied, with a gourmet touch of fruit



Lieu dit Perrozan, 01150 St Sorlin en Bugey France  
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