

Famille Lieubeau Gros Plant "Folle Blanche" dry white 2023 (3 bottles)



Product price:

€31.50

Product features:

Area: LOIRE

Winemaker: Famille LIEUBEAU

Vintage: 2023

Appellation: AOP Gros Plant du Pays Nantais

Color: dry white

Unit Price: - 10 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: folle blanche

Alcool: 10,5

Product short description:

A cuvée 100% Folle Blanche, a historic grape variety from Nantes, briny, lemony, and mineral, with an alcohol content of only 10.5°. Ideal for pairing with oysters, sushi, and all seafood products!

Product description:

PRESENTATION of the Lieubeau Family
+ ALL THEIR OTHER CUVÉES IN STOCK

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Technical Sheet written by the domaine :

Appellation : AOP Gros Plant du Pays Nantais

Color : White

Soil : Granite

Grape Variety : Folle Blanche

Vineyard : 50-year-old vines. Short pruning. The soils are grassed. The vines are trellised and defoliated.

Vinification & Aging : Pneumatic pressing with juice selection. Cold settling. Low-temperature vinification and bottling before Christmas.

Food & Wine Pairing : Oysters, fish carpaccio, sushi.

Description :

In homage to Joseph Grégoire, the first of the Lieubeau family, taken in under the porch of the Hôtel Dieu in Nantes in 1816, our emblem is the child with the hat, symbolizing the family history and nature. Folle Blanche is the historic grape variety of Nantes. Planted by the Atlantic, intense, lemony, briny, and mineral, it is the natural companion of oysters.