

Domaine Alain Chabanon "Petit Trélans" dry white 2022



Product price:

€114.00

Product features:

Area: LANGUEDOC

Winemaker: Alain Chabanon

Vintage: 2022

Appellation: IGP Pays d'Oc

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: chenin

Product short description:

The younger brother of Trélans, perfect for a quick sip. It incorporates the grape varieties rolle (or vermentino) and chenin from its elder sibling. It showcases the freshness and medium body of a very nice white from Languedoc that is easy to enjoy, thanks to its beautiful aromatic profile.

Product description:

PRESENTATION OF DOMAINE CHABANON
+ ALL ITS OTHER CUVÉES IN STOCK

Domaine Alain Chabanon "Petit Trélans" dry white 2022

Technical Sheet written by the domaine :

Blend: 60% Chenin, 40% Rolle

Terroir and cultivation method: Poor, stony soils of clay-limestone type. The vines are cultivated biodynamically, under Demeter control, with full soil tillage and no fertilizer inputs.

Yield: 35-40 hectoliters/hectare.

Harvest: Manual, in perforated crates.

Vinification: Pneumatic pressing, light cold settling. No added yeast. Fermentation in stainless steel tanks at moderate temperature.

Tasting advice: Serve at a temperature of 12 to 14 °C, as an aperitif, with Scallop Carpaccio, Gambas Tartare, Tempura Oysters, Braised Lamb Sweetbreads with Pleurotes, Brocciu Cannellonis.