

Domaine Miolanne (chardonnay pinot gris gewurztraminer) dry white 2025



Product price:

€102.00

Product features:

Area: LOIRE

Winemaker: L.Cartier et J-B Deroche
(MIOLANNE)

Vintage: 2025

Appellation: Vin de France

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: Gewürztraminer

Alcool: 13



Product short description:

A (rare) cuvée of exceptional whites, like most of the wines from Miolanne :-). We fell for this atypical and exotic blend, yet so balanced and charming, of **chardonnay**, **pinot gris**, and **gewurztraminer**. A very grapefruit-like attack with a more lemony finish, and a well-balanced ensemble in a very fresh vintage. Very volcanic!

Product description:

PRESENTATION OF DOMAINE MIOLANNE
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Domaine Miolanne (chardonnay - pinot gris - gewurztraminer) dry white 2025:

Technical sheet written by the domaine

Yield: 45 hL/Ha

Blend: 50% chardonnay, 45% gewurztraminer, 5% pinot gris

Terroir: South Auvergne, vineyard on a plateau at 450m altitude formed by the volcanic eruption of the Massif du Sancy. Terroir characterized by significant thermal amplitudes and low rainfall due to the proximity of the Sancy massif.

Chardonnay and pinot gris on volcanic ashes and pumice stones; gewurztraminer on clay-limestone over a pumice subsoil.

Harvest: 100% manual harvest in 25 kg crates

Vinification: Cold pre-fermentation maceration for 6 hours, gentle pressing of the grapes, settling, vinification of the chardonnay in Burgundy barrels of 5 to 7 wines; no malolactic fermentation, aging for 9 months on fine lees.

Tasting: Transparent, very pale yellow with green reflections. Fine and elegant nose, revealing aromas of rose and exotic fruits. On the palate, white peach with a saline and mineral texture. The palate lingers with a slightly tannic finish.

Production: 6,000 bottles