

2018

TRÉSAILLE



Trésaille is made with the grappe of our appellation, unique grappe : Tressallier.

We harvest all grapes by hand in cases of 25 kgs, before carefully sorting them in the cellar.

Pneumatic pressing.

Cold-settling (9°C) of must.

Cold Alcoholic fermentation between 1r and 1siC with indigenous yeasts.

Fermentation in Inox tank. No malolactic fermentation.

Ageing of 3 to 6 months on the lees in cement tanks.

Filtration and bottling in the domain.

This vintage elaborated from the symbolic vine of our vineyard, the Tréssallier, expresses elegance and fineness.

Thanks to the harvest by hand, this attractive wine deliver big aromas, well-balanced, with a point of citrus fruits and a beautiful length in mouth.

Accompaniment : seafood, shellfish, cooked fishes...