









Jerome Choblet, Loire White Wine Grolleau Gris Cans, IGP Val de Loire, White

IGP Val de Loire, France

"I am not only a wine grower, but also a winemaker who creates emotions. Wine must be a pleasure; it is up to me to share it. Through tasting, we can have a universal language and create sensations, in France as well as abroad." Jerome Choblet to Sommelier International. Located in the Loire Valley, Jerome is making top-quality wine, expert in ready-to-drink wines.

TERROIR

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IN THE VINEYARD

20 to 25 year old Vines, the estate is cultivated using Organic Agriculture practices (Terra Vitis)

WINEMAKING

At low temperature after a skin maceration in order to preserve aromas.

AGFING

8 to 14 months aging on lees with regular stirrings « bâtonnages »

VARIETAL

grolleau gris 100%

GM: NC

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

2 to 3 years

TASTING

Fresh, dominated by peaches and passion fruits flavours. Crisp and so aromatic palate, still delivering the unique and attractive light peppery and soft spices notes and length

FOOD PAIRINGS

Serve with grilled fish, vegetable platters, cold meats chicken and salads.



