









# 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.



