



PLAISIR

Louis Andrieu, Vin orange, 2024

Vin de France, VSIG, France



PRESENTATION

This orange wine, made from Sauvignon Blanc, is a tribute to Louis Andrieu, ancestor of the Fabre family. A nod to the past with a modern twist.

LOCATION

Temperate Minervois terroir.

TERROIR

Limestone marl, clay.

HARVEST

By night to preserve aromatic freshness.

WINEMAKING

Full ripeness of the Sauvignon Blanc, whole grape vinification, malolactic fermentation, 10 days skin maceration.

AGEING

(50%) in 400L chestnut barrels (neutral wood), (50%) in stainless steel tank.

VARIETAL

Sauvignon blanc 100%

TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 15 years old

13 % VOL.

Contains sulphites.

SERVING

8/10 °C

AGEING POTENTIAL

1 to 3 years

VISUAL APPEARANCE

Golden orange notes.

AT NOSE

Candied orange, balsamic, grilled almond.

ON THE PALATE

Lemon zest on the palate. Fresh, lovely acidity.

FOOD PAIRINGS

Spicy cuisine, hard cheeses, grilled fish.



REVIEWS AND AWARDS



17/20

"Certified organic. 100% Sauvignon Blanc, 10 days skin contact, aged in amphorae and chestnut barrels. Deep gold, spicy and citrusy with soft tannins. Complex, balanced and full of personality."

Jancis Robinson

