Loire, Stéphane Orieux, AOC Gros Plan du pays nantais, France, Blanc

France

In Vallet, capital of the Muscadet region, the family has been cultivating a 19-hectare vineyard for three generations, respecting nature and each vintage.
Their vineyards have been certified organic for over 1/4 century. Their terroirs are carefully tended to respect the rhythms of nature. Yields are adapted, grapes are harvested by hand, and pressing is gentle.

PRESENTATION
"Every day, we learn more about each of our terroirs. Every day, we strive to bring the grapes to optimum ripeness. Every day, we work to ensure that each wine expresses its own unique identity."

TERROIR
Silty-clay on micaschist, not very fertile.

IN THE VINEYARD
50-year-old vine
A single plot of just 1 hectare.
Planting density: 6500 vines/ha.
Guyot nantais pruning, 8 buds.
Mechanical weeding. Yield 50-55 hl/ha

WINEMAKING
Manual harvesting, gravity transfer. Gentle pneumatic pressing.
Fermentation with indigenous yeasts

AGEING
Aged on lees for 6 months in underground glass tanks (typical of the region).
Bottling in March

VARIETAL
Folle blanche 100%

GM: NO

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
This Gros-Plant has an intense nose of of lemon zest and citrus fruit in general is the wine of freshness par excellence. wine par excellence. It is endowed with acidity that's a perfect match with your oysters. The invigorating sparkle and minty freshness mentholated freshness will delight
your taste buds in search of tangy aromas.

BRUNOLAFON
wine selection

HER1VE

FOOD PAIRINGS

On a dozen oysters, your seafood platter; or as an aperitif, accompanied by fish terrines, grilled shrimp.

Bruno Lafon Selection
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