



# Vignobles de la Loire

BRUNOLAFON  
wine selection

## Loire, Stéphane Orioux, 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%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

### SERVING

12°C/54°F

### AGEING POTENTIAL

2 to 3 years



### Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York - USA  
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com  
Contact us at: info@brunolafonselection.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



### 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.

### FOOD PAIRINGS

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

