

Lunae 33

Organic

Vin de France - 2023 - **ORANGE**



PRESENTATION

As the warmth of the day fades and the horizon swallows the last golden ray of the sun, a glass of Lunae 33 finds its place on the terrace. Every sip evokes the rich legacy of meticulously selected grape varieties. In the soothing silence, the silvery shimmer of the emerging moon reflects on the Gironde estuary. It's then that the distinct character of each Lunae 33 variety reveals itself, offering a harmony that perfectly complements the enchanting aura of this captivating landscape.

THE WINE

VARIETALS: Sauvignon gris 100%

WINEMAKING / AGEING: Lunae 33 is meticulously crafted using 100% Sauvignon Gris, an heirloom varietal chosen for its unique aromatic profile. The grapes undergo prolonged skin contact, a nod to age-old winemaking techniques, extracting a mesmerizing amber color and a diverse spectrum of flavors.

TASTING

The nose unveils an intricate bouquet of dried apricots, honeycomb, and a hint of white peach, characteristics intrinsic to Sauvignon Gris.

The palate is an exploration of texture and depth, presenting notes of tangerine zest, toasted almonds, and a whisper of floral undertones.

SERVING / FOOD PAIRINGS

SERVING: 11°C

FOOD PAIRINGS: To truly unlock the richness of Lunae 33, consider pairing it with dishes like roasted poultry seasoned with Mediterranean herbs or creamy risottos, allowing the wine's complexity to accentuate the flavors of the meal.



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