

HANDS OFF WINES

IN COLLABORATION WITH DOMAINE DU
GRAND CHENE. GUILLAUME GIRARD

MUSCADET

ORGANIC AND VEGAN WINE GROWING

Made exclusively from the Melon de Bourgogne variety, grown in the famous AOC Muscadet Sevre et Maine. A natural, authentic and honest wine.

VARIETIES: 100% Melon de Bourgogne

TYPE OF WINE: young, fresh juicy white wine

VINTAGE: 2022

CANNED IN: June 2023.

ALCOHOLIC GRADUATION: 12%

TOTAL ACIDITY (ATS): 3,19 g/L

SUGAR : 0,6 gr/L

PH: 3,49

TOTAL SO₂: 52 mg/L

TYPE OF SOIL: Schist and Gneiss

YIELD 4000 Ltr/Ha

SERVING TEMPERATURE: 40 to 50°F or 9 to 11°C

PRODUCTION:

HARVEST: September 2022

VINIFICATION: Direct pressing, wine making in underground thermo-regulated vats. The wine is left on the lees for 6 to 8 months with one or two bâtonnages (stirring the settled lees back into the wine) to noticeably increase its richness and give the wine a « fatter » texture. No sulfites before the end of fermentation; and minimum of sulfites as possible.

TASTING NOTES :

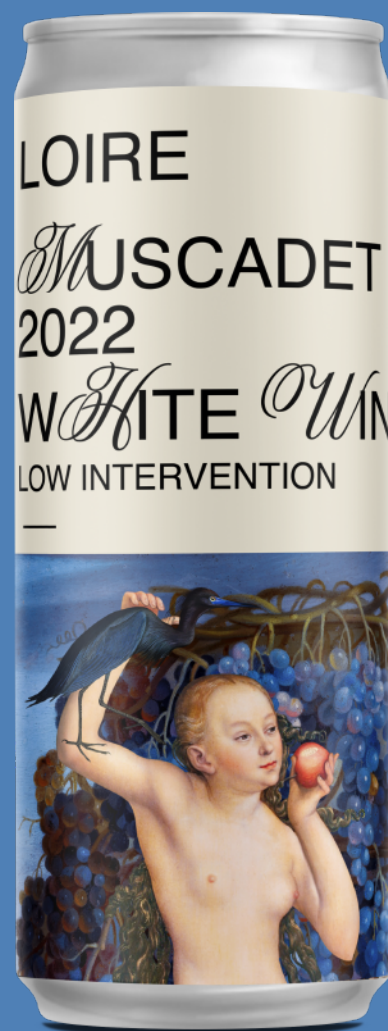
APPEARANCE: Pale yellow with golden hints.

NOSE: Complex and expressive, first on floral impression, the nose opens up with notes of ripe summer citrus fruits and white peaches.

PALATE: Very generous and fruity reinforced by a beautiful mineral freshness, the final acidity gives to the wine a beautiful ending.

AGING AND FOOD PAIRING: Beautiful harmony and generosity for this wine which can be consumed now or can be kept up to 3 years to fully appreciate its potential.

This wine can be pair with seafood, fish, oysters, mussels... It also can be appreciated alone for good time with friends.



HANDS OFF WINES

IN COLLABORATION WITH CHATEAU LAMOTHE-VINCENT.
RED 2020. APELLATION BORDEAUX CONTRÔLLÉ

VIN ROUGE

SUSTAINABLE WINE GROWING

Classic Bordeaux red wine made from 80% Merlot and 20% Cabernet Sauvignon varieties, grown in the famous Bordeaux region. A natural, authentic and honest wine.

VARIETIES: 80% Merlot and 20% Cabernet Sauvignon

TYPE OF WINE: Full bodied, Rich texture and great balanced Red Wine

VINTAGE: 2020

CANNED IN: June 2023.

ALCOHOLIC GRADUATION: 14,5%

TOTAL ACIDITY (ATS): 3,00 g/L

SUGAR : 0,9 gr/L

PH: 3,76

TOTAL SO₂: 68 mg/L

TYPE OF SOIL: Clayly-silty and Clayly-chalky Soils. 80% South exposure

YIELD 5200 Ltr/Ha

SERVING TEMPERATURE: 13 to 15°C

PRODUCTION:

HARVEST: September/October of 2020.

VINIFICATION: Harvest sorting out. Destemming. Cold / Hot pre-fermentation maceration. Temperature controlled fermentation (24-28 °C). 18 to 24 days vatting with "délestages" (unballastings). Temperature and Oxygen controlled ageing in stainless steel vats with french oak. Ageing on lees for 24 months. Low dose fining. Tangential filtration.

TASTING NOTES :

APPEARANCE: Deep Purple colour with crimson tints.

NOSE: Complex and expressive. Brimming with black fruit flavours such as black berry and black cherry, red fruits as cassis and blueberry and Violets.

PALATE: Mineral and Slightly Tosated. The wine is Full-bodied, with rich texture and great balance, with ripe and fine tannins.

AGING AND FOOD PAIRING: Beautiful harmony and generosity for this wine which can be consumed now or can be kept up to 3 years to fully appreciate its potential.

This wine can be paired with tasty roasted meat and poultry as well as with your favourite Pasta dishes and Burgers.



HANDS OFF WINES

IN COLLABORATION WITH DOMAINE PICHON, CLAUDE-MICHEL.
SAUVIGNON BLANC. VAL DE LOIRE IGP. 2022

SAUVIGNON BLANC

SUSTAINABLE WINE GROWING

Made exclusively from the Sauvignon Blanc variety, grown in the famous Val de Loire IGP. A natural, authentic and honest wine.

VARIETIES: 100% Sauvignon Blanc

TYPE OF WINE: vibrant, fresh and juicy white wine

VINTAGE: 2022

CANNED IN: June 2023.

ALCOHOLIC GRADUATION: : 12,5%

PH: 3,26

TOTAL SO₂: 64 mg/L

TYPE OF SOIL: Gneiss - micaschist and granite.

YIELD 5000 Ltr/Ha

SERVING TEMPERATURE: 40 to 50°F or 8 to 10°C

PRODUCTION:

HARVEST: September 2022.

VINIFICATION: The grapes were crushed and then macerated for 12 hours before being pressed under an inert atmosphere.

21-28 days fermentation at 13-14 °C in stainless steel tanks

TASTING NOTES :

APPEARANCE: Light Straw with a brilliant pale green hue.

NOSE: Lifted, brightly fruity Aromas.

PALATE: Fabulously fresh and also round on the palate, with grapefruit and peach flacours.

AGING AND FOOD PAIRING: : Enjoy as an aperitif or with seafood, oysters or wok fried prawns.



HANDS OFF WINES

IN COLLABORATION WITH DOMAINE FREDAVELLE.
ROSÉ 2022. AOP COTEAUX D'AIX-EN-PROVENCE, BIO

ROSÉ

ORGANIC AND VEGAN WINE GROWING

Classic Provence Rosé made from Grenache and Syrah varieties, grown in the famous AOP Coteaux d'Aix-en-Provence appellation. A natural, authentic and honest wine.

VARIETIES: 75% Grenache and 25% Syrah.

TYPE OF WINE: Young, fresh juicy Rosé wine.

VINTAGE: 2022.

CANNED IN: June 2023.

ALCOHOLIC GRADUATION: 12,5% vol.

TOTAL ACIDITY (ATS): 3,19 g/l.

SUGAR : 2,50 gr/l.

PH: 3,35.

TOTAL SO₂: 83 mg/L.

TYPE OF SOIL: Clay-silt-limestone soil. Retains moisture and freshness.

YIELD 4000 Ltr/Ha.

SERVING TEMPERATURE: 40 to 50°F or 9 to 11°C.

PRODUCTION:

HARVEST: September 2022.

VINIFICATION: Harvest at dawn to preserve the freshness of the grapes and avoid oxidation. Direct pressing. Stabulation for several days. Fermentation at low temperature (12°C). Racking after alcoholic fermentation and aging in stainless steel vats on fine lees.

TASTING NOTES :

APPEARANCE: Pale pink with golden hints.

NOSE: Explosive nose on the rose. The bouquet becomes more complex with vegetal and gourmet notes.

PALATE: The palate is ample and generous with an expression of juicy fruit where the aromas of raspberry and apricot blend and balance each other. The length combines tone and smoothness.

FOOD PAIRING: Aperitif, summer cuisine (salads and grilled meats), fish tartare, red fruit dessert.

