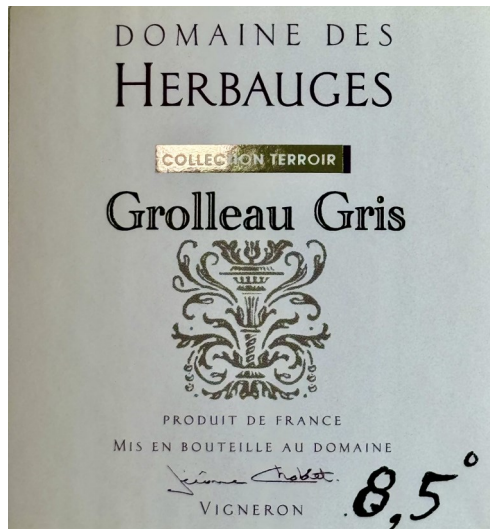


Domaine des Herbauges

Collection Terroir
Low-Alcohol-8.5%



VINTAGE	2022
REGION	Loire Valley
APPELLATION	Vin de Pays du Val de Loire IGP
VARIETAL	100% Grolleau Gris
ALCOHOL	8.5%
TERROIR	Mica-schist, schist sub soil and pebbles
INFO	106 Ha (262 Acres) total vineyard & 7 Ha (17.3 Acres) of Grolleau Gris. 7 to 30 year old vines (young vines fitting to this specific grapes' expression) and natural low alcohol content, producing aromatic wines All perfect for this amazing and natural low-alcohol revolution. See details. Screw Cap IFS V6 Certified - TERRA VITIS - HEV 3 farm certified having high environmental value

About the Estate:

Created in 1864 and run by the CHOBLET Family for five generations, the estate is located 12 kms (7.5 miles) away from Nantes, nestled between the Atlantic Ocean, the Loire River and the Lake of GrandLieu. Winemaker Jerome Choblet cares for the estate with impressive attention to the unique expression of his terroirs and respect for the environment. Dedicated to sustainable agriculture practices since 1980, certified TERRA VITIS and HVE 3!

You for sure know Domaine des HERBAUGES "Unoaked" Chardonnay & Muscadet Cotes de GrandLieu sur Lies, but have you ever heard of - or even tasted - a Grolleau Gris wine? 900 years old grape, 1st one in the Loire way before Sauvignon and Chenin Blanc... Grolleau Gris does not even represent 300 acres on earth.

The new **Domaine des HERBAUGES Collection Terroir Grolleau Gris** naturally **low-alcohol** wine - without desalcoholisation or deacidification - is a **revolution!** They give priority to ripen the pulp by thinning out the leaves in the grape zone. This way, the well exposed grape skins ripen faster, providing aromatic potential without adding too much sugar and therefore less alcohol. Harvesting by night to ensure low sugar level and to preserve the aromas.

Then start an oenological vinification and itinerary to bring out the aromatic potential, complexity and sweetness despite low alcohol levels: 1/ Rapid cold pressing, cold stabilization (4-5 alc. C) for 2 weeks with stirring of the lees every 6 hours, 24/7, to suspend the lees to enrich as well as concentrate the aromatic potential. 2 / Fermentation at very low temperature (starting at 6 degrees C, ending at 11) with regular micro-oxygenation to limit all reducing factors, thus allowing the aromas to express with intensity. 3 / Racking immediately after fermentation and ageing under micro-oxygenation. The result is unique and incredible!

Tasting Notes:

"Very fruity, intense aromas of juicy white fruits. Notes of citrus, pineapple. The tasting is very balanced, hard to believe this wine is only 8,5 Alc."

Lively, juicy and intense nose on pink grapefruits and pineapple, light peppery hints, with salty and breeze notes. Nice, bright, juicy and crunchy palate, still the nice refreshing ocean hints and mineral, schisteous note. Incredible

Food Pairing: Can be paired with all dishes or just by itself at any time, with friends on a terrasse, and blow them!