



AOP Vin de Savoie - Mondeuse Cru Arbin

AVALANCHE

Grape variety : 100% Mondeuse

Age of vineyards : 50 years

Yield : 45 hl/ha

Soil : deep to dominant ground of red clay

Grape harvesting : manual harvesting, sorting in the plot and in the cellar

Vinification : traditional, in whole clusters, maceration and alcoholic fermentation at about 28° during 8 days Without Sulphur, indigenous yeasts.

Breeding : in stainless steel tank from 8 to 12 months

Alcoholic grade : 12% vol

Tasting : garnet eye with intense violet. Nose with perfumes of violet, marshmallow and black fruits. Very spicy and round mouth, generous tannins are present

Service temperature : 16°C

Recommended dishes : beef steaks, spicy food, grilled meats...

Aging : 5 to 10 years

