



LA FÈSTA

La Fèsta, Amber wine 2023



IDENTITY

Color	Orange wine
Grape varieties	Sauvignon blanc
	Vin de France
Alcohol degree	13 % vol

TERROIR

Soil	Calcareous marls from Ensérune oppidum and river sediments.
Vineyard management	In conversion to organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	By night to preserve aromatic potential.
Vinification process	Macération on the skins for 3 weeks, fermentation by indigenous yeasts, partial MLF (Malolactic Fermentation), aging on the lees in dolium and amphorae with partial aging in chestnut wood barrels.

TASTING NOTES

Eye	Golden orange notes.
Nose	Nose of candied orange, balsamic.
Mouth	Mouth on lemon zest.
Finish	Freshness, good acidity.

SERVICE

Food and wine	Spicy cuisine, curries and tagines. Poultry, pork or veal dishes, grilled, roasted. Very good with hard cheeses: comté, parmesan, salers, mimolette. Grilled fish.
Service	8/10 °C

The range **La Fèsta = party** in Occitan language is made up of innovative and different cuvées (PetNat, Orange wine) so we wanted a pop and colorful design to accompany these festive wines.

2021: James Suckling 89, "Amber-tinged with aromas of tangerines, apple skins, licorice and honey. Ripe and textured with a medium body and an easy, dry finish."

2021: Jancis Robinson 16/20: "More pale amber-gold than orange in colour. Not a great deal on the nose – a little furniture-polishy and varnishy. But it tastes rather fabulous! Bitter oranges and very runny honey, choisya flowers and white pepper. Pink peppercorns too. A touch of sweetness – I wonder if this has a few grams of residual sugar in it? Not that it detracts from the wine in any way. It's a silky scarf of fruit and flowers flecked with lots of spice on the end. This has fun food-pairing potential..." (TC)