

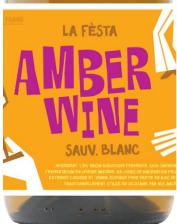


## LA FÈSTA



## La Fèsta, Amber wine 2023







Grape varieties

Alcohol degree

Orange wine Sauvignon blanc Vin de France 13 % vol



Soil

Vineyard management

Calcareous marls from Ensérune oppidum and river sediments.

In conversion to organic and HVE (high environmental value).



Harvest Vinification process

By night to preserve aromatic potential.

Maceration 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.





Golden orange notes.

Nose of candied orange, balsamic. Mouth on lemon zest.

Finish

Freshness, good acidity.



Food and wine

Spicy cuisine, curries and tagines. Poultry, pork or veal dishes, grilled, roasted. Very good with hard cheeses: comté, parmiggiano, 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)









