

VILLA SOLEILLA

Vin de France

demeter

Ultimate Experience



Winegrower's notes

Soleilla is the star of our constellation, showing us the way to a sensory journey, rich in emotions and senses. Soleilla is also the voice of nature, where biodynamics finds its expression everywhere. It is an invitation to look at, contemplate and appreciate life differently in a unique natural setting. Villa Soleilla pays tribute to the first orange wines, made in Georgia 4500 years ago through the same ancestral know-how.



Winemaker's notes

The grapes, harvested by hand, are subject to maceration (carbonic or destemmed) before pressing in order to obtain a complex and varied aromatic expression while working on the tannic structure. After pressing, halfway through fermentation, the musts are placed in barrels and amphoras. The wine is aged for 8 months until bottling.



Tasting notes

The complex nose combines notes of garrigue, thyme, caramel and honey. The palate is full and complex. Spicy, fruity apricot aromas and floral notes are complemented by a harmonious tannic structure.



Grape varieties

Roussanne, Vermentino,
Viognier

To be enjoyed with lamb tagine, roasted vegetables with mild spices and mature cheeses.

<https://en.gerard-bertrand.com/>



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