



GENERATION

Louis Andrieu, Orange wine

IDENTITY

Color	White wine
Grape varieties	Sauvignon blanc
	Vin de France
Alcohol degree	13,5 % 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. 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.
Vinification process	

TASTING NOTES



Finish

Golden orange notes.
Nose of candied orange, balsamic.
Mouth on lemon zest.
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, parmiggiano, salers, mimolette. Grilled fish.

Service

8/10 °C



FEATURES

We have collaborated with the cartoonist Guy Delisle to bring to life the characters of Famille Fabre and highlight them in our special range GENERATION. This orange wine, made from Sauvignon Blanc, is a tribute to Louis Andrieu, ancestor of Famille Fabre and inventor of the colorimeter.