

## VIN ORANGE

APPELLATION: VIN DE FRANCE — NATURAL VINIFICATION / WINE-MAKING

**VARIETAL: 100% SOUVIGNIER GRIS** 

VARIETAL SPECIFICITY: Souvignier Gris is a resistant varietal that it is immune against most vine-diseases, which means that we do not need to treat the vineyard with any product. The consequence is both a major saving in water and energy consumptions which allows us to focus more on the natural winemaking while our carbon footprint is divided by three.

**CULTURAL METHOD**: Organic Agriculture certified AB & Natural Winemaking: **Orange Rebelle is a wine in its purest form!** 

WINEMAKING & AGEING: The Souvignier Gris is delicately handpicked at full maturity early in the last mornings of the month of August. The bunches are vatted without de-stemming or crushing. The skin-contact maceration lasts 11 days to extract anthocyanins and aromas. On the tenth day, there is one last pump over to obtain the perfect balance between tannins, colors and minerality. The wine is then carefully and cautiously cold pressed and vatted in cone shaped vats made of white oak, to finish its fermentation and round its tannins — this will last 5 months, then the wine is bottled. After decanting and maturing for 2 months in bottle, Orange Rebelle is finally ready to be shared!!

TASTING NOTES: Orange Rebelle nose is delicate with jasmine flower, white tea, and vine-peach notes. By the palate, the wine is mouth-filling and expresses aromas of bergamot orange and kaffir lime (combava) with a soft and silky final. A light wine that will perfectly pair with spicy food.

FOOD PAIRING: Chicken Masala, Pad-Thai or spicy tacos.

ORANGE REBELLE IS USING AN ECO-RESPONSIBLE PACKAGING: bottled in the lightest glass that exists, closed with local cork from Roussillon trees, sealed using natural wax instead of tinfoil and labelled with a paper blend using hemp, linen, and stems. The wine then travels in recycled cardboard. Changing the world one bottle at the time!







