



LE FEU DE LA MADONNE

Spec sheet

Appellation : IGP Urfé

Color : White

Name : Le Feu de la Madonne

Vintage : 2023

Grape variety : 50% Viognier / 50% Roussanne

Origin : Ambierle

Exposure : South / East

Soil : Granite / Sandy

Yeild : 35 hL / Ha

Vinification : 100% manual harvest, direct pressing, static cold settling. Wild yeasts, low temperature fermentation

Aging: 8 month barrels (10% new)

Bottle produced : 2000

Degree of alcohol : 14%

Aging : 5 years

Tasting notes : Rich and well balanced, delicately toasted , hints of apricots and white flowers

Accord mets et wine : Fish served with sauce, hard cheeses, tarte tatin

DOMAINE DES PALAIS

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