



JEAN-FRANÇOIS JACOUTON

ARTISAN DU TERROIR



ARDECHE MARSANNE CHASSELAS IGP TENTATION

Far from prejudices, this atypical blend corresponds to how white wines were done before the birth of the North Rhone appellation

Grape variety : 75 % Marsanne et 25 % Chasselas

Soil : granitic et alluvial deposits

Vines : plain of the Rhône

Growing method: sustainable agriculture

Harvest: hand harvest

Yield: 50hl/ha

**Wine making and aging at
Jean-François Jacouton winery**

Whole bunch direct pressing. Cold must setting.

Alcoholic and malolactic fermentation, aging on the lees with light "batonnage" (lees stirring), in a thermoregulate tank. Aging for 10 months.

Tasting

Crystal color. A nose of honeysuckle, lemon and delicate herbs. A fresh mouth slightly creamy. The Chasselas brings subtlety and delicately refines the strong nature of the Marsanne.

Food and wine pairing

As a pre-dinner drink (but not freezing cold), crustaceans, freshwater fish (trout), dry cheese...