

Souvignier Gris Barrique

tasting notes:

This characterful Souvignier Barrique reveals layered aromas of ripe stone fruit, vanilla, and a hint of toasted nuts. Subtle oak aging adds structure and depth, while preserving a fresh, vibrant core. On the palate, it is round, balanced, and surprisingly refined, offering both elegance and complexity.

Foodpairing:

A versatile partner at the table, this wine pairs beautifully with poultry, creamy pasta dishes, or grilled vegetables. It also complements semi-hard cheeses and mushroom risotto, enhancing both delicate and earthy flavors.

Production Process

Souvignier Gris Barrique is one of our most iconic wines, made from grapes grown in our oldest vineyards, planted in 2002. The low yield per vine and carefully managed canopy resulted in ripe grapes with concentrated aromas. As Souvignier gris is a late ripening variety, to preserve the grapes' freshness, the harvest took place at the end of October. The grapes were hand-picked.

After destemming and crushing, the grapes underwent a 12-hour maceration to extract flavors and aromas from the skins. They were then gently pressed using a pneumatic (balloon) press. Half of primary fermentation took place in stainless steel tanks with yeasts carefully selected based on the grape aromas and the desired wine profile. Second part of fermentation was done on French oak 500L barriques from Billon, medium toasted.

After fermentation, the wine matured further in new French oak barrels.

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Malolactic fermentation also takes place in these barrels. For 6 months weekly battonage is carried out.

The final blend always includes a fraction of the newest harvest that has not been aged in oak barrels, in order to add more freshness to the wine.

Technical data:

12.24%alc

0.6 RS

6.8 acidity with 1.6 malic and 1.1 lactic

