



Les Abeilles – Vino da uve stramature
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Grape varieties and style: White grapes. Sweet and aromatic late harvest. No oak.

Vineyards: various vineyard.

Terroir: loose, sandy, moraine soil. North-western and southern exposure. Altitude 600 to 950 meters (1,968 to 3,116 feet).

First year production: 2000.

Annual production: 2.400 (0,375 l).

Surface: training method Guyot.

Harvest: harvested by hand at the end of November.

Vinification: soft pressing of late harvest grapes with 45 days fermentation in stainless steel tanks under controlled temperatures. Aged 10 months in the bottle.

Characteristics: brilliant golden yellow hue. Fruit (dried apricots), spice and hint of acacia flower honey on the nose. Complex palate with sweet, soft, mineral undertones. Long, fresh finish.

Food pairings: Pastries like almond and hazelnuts cakes and fruit tarts. Medium and long aged high fat content cheeses, for example, Cambosana, Gorgonzola, Bleu d'Aoste, Blue Stilton, Fontina.

Side note: The Muscat grapes are picked late in the autumn when they are perfectly ripe. The name of this wine "Les Abeilles" means "bees" in English and was used because bees love to sweetness of the Muscat berries.

Optimum serving temperature: 14/16 °C (54-57°F).



Recommended wine glass: tulip