


# La Pomme Givrée 2016

  
Apple <sup>des</sup> Cimes



## Apple varieties

95% Reinette Blanche, 5% other varieties.



## Culture & Terroir

Alpine (1000 m high) clay- limestone soil  
la Roche des Arnauds' slopes , Hautes -Alpes.  
Orchards leaded in conventional agriculture .



## Development

Full maturity harvest, late October. Pressing the following week.  
Decanting. Cryo- concentration.  
Alcoholic fermentation , for 25 days , between 14 and 20 ° C.  
Mutage cold. Collage, filtration and bottling.



## Tasting

This work conducted in the spirit of a great sweet wine, offers us in this vintage , a clear and intensely fruity nose .  
With 11% alcohol and 150 grams of residual sugar , mouth proves to be wide and balanced between sugar and acidity.



## Agreements Food & wine

To be served cool (10 ° C) , with foie gras, subtly spicy cuisine , a fruit dessert or just for himself.

