

TSAMPÉHRO WHITE

HARVEST 2022

Cellaring potential > 5 to 10 years

Volume > 75 cl

Alcohol > 13.2

VINIFICATION AND AGEING

Wine yields of 700 to 800 g/m², hand-picked, whole bunch pressed, settling, complete vinification in barrels for 15 to 18 months without malolactic fermentation.

Regular stirring of the lees. Bottled without fining after light filtration. Less than 20% new barrels.

ASSEMBLY

67 % Heida | 33 % Rèze

AROMAS

