


L'AMOUR FRAGILE 2021

charivari

AOC	Vin de France, blanc de maceration	 
Varieties	Sauvignon Blanc 100 %	
Alcohol	12,5 %	
Res. sugar	0 g/l	
Vinification	Picked by hand and then de-stemmed. Natural fermentation in stainless steel tank, maceration on skins for 21 days. Then the free-run wine is drained to terracotta amphoras.	
Ageing	Matures in amphoras for 10 months. Bottling without fining or filtering.	
Style	This is quite atypical and non-traditional wine from Bordeaux, but experimental and delicious if you're into skin-contact wines. It's gently oxidised and has a good grip of bitterness, but plenty of grapefruit and citrus characters. Ages very well too!	
Suggestions	This wine pairs well with food, try with mushroom dishes, gratinated onion soups, raclette or cheese dishes.	

L'Amour Fragile is one of my favourite wines as it's so different from anything produced in Bordeaux. This wine is a beautiful expression of our Sauvignon.

Nea Berglund, winemaker

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