

# Yvorne

## Pinot Gris

### 2020



### The Vineyard

The Domaine de La Pierre Latine is made up of eight plots distributed around the edge of the appellation of Yvorne and bounded by the foothills of the Vaud Alps. It is entirely west/southwest facing with steep slopes of up to 35-40%, which allows good natural land drainage.

**Superficie** 6 ha

**Altitude** 410m to 600m

**Position** west / Southwest

**Soil** rich in alluvium, sediment, scree and gravel, on an alpine limestone bedrock

**Cépage** Pinot Gris, average age 20 years. Pruning: taille longue (Guyot)

**Cultivation** minimal chemical intervention.

### The Winery

The grapes are picked by hand at peak maturity and carefully sorted in the vineyard. After destemming and pressing using a pneumatic press, the must is allowed to settle before fermentation begins. Fermentation takes place over 2 to 6 weeks, on the lees, with regular stirring. 15% of the wine is aged in the concrete egg/amphora and 85% in French oak barrels (half new, half second use).

**Format** Bottles (75cl), half bottles (37.5cl) and magnums (150cl)

For larger sizes please contact the Domaine at the beginning of the year.

### Tasting

**Colour** yellow to deep gold

**Aromatics** Well-rounded with a hint of ripe tropical fruit (mango), sweet peach and a note of salted caramel

**Palate** Rich and generous opening, enhanced by integrated tannins from the barrel ageing. Aromas of honey, brioche and vanilla, with ripe fruits on the finish.

### Serving

**Optimum serving temperature** 10°C

**Aeration** Open 5 to 10 minutes before serving, ideally in Burgundy glasses

**Ageing potential** 10+ years

**Food and wine pairing** Delicious accompaniment to seafood based main dishes - lobster, carabineros prawns, slipper lobster and meaty fish - turbot, swordfish etc. and also goes beautifully with squash, gnocchi and vegetarian dishes.