

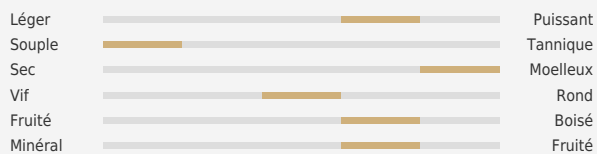


CHATEAU D'ARLAY - VIN DE PAILLE

PRODUIT

A sweet and rare wine, this Vin de Paille is produced by drying Poulsard, Trousseau, Chardonnay, and Savagnin grapes on racks (3 to 4 months). These grapes are harvested at perfect ripeness and hand-sorted bunch by bunch. They are then aged for 4 years in oak barrels.
More than 3 kg of dried grapes are required to produce half a bottle of Vin de Paille.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Jura / France
Type de vin	Blanc
Volume	0,375L
Degré d'alcool	14,0%
Potentiel de garde	20 ans +
Cépages	Chardonnay, Poulsard, Savagnin, Trousseau