

# Zeste d'O

*Vin de France*

**Grape variety:** Sauvignon(100%)

**Winemaking method:** One week maceration, spontaneous fermentation with indigenous yeasts

**Aging:** 5 months in stainless steel tanks

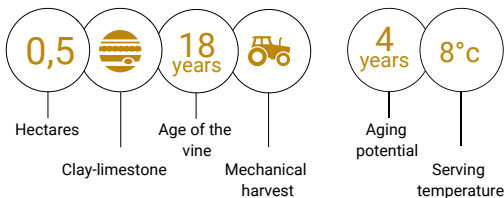


## DESCRIPTION

Zeste d'O reconnects with an ancient winemaking tradition that extracts tannins, aromas, and color from the solid parts of a white grape cluster. This idea sprouted from a serendipitous event in 2016 when our press malfunctioned while processing the Sauvignon grapes. The next day, the press was fixed, but the resulting juice resembled orange juice more than grape juice... and what aromas it had !



## PARTICULARITIES AND ADVICE



## WINE TASTING

- Bright orange with light coppery reflections.
- Powerful aromas blending candied citrus and ripe yellow-fleshed fruits.
- The fresh and smooth attack transitions into a broad and velvety texture. Zesty citrus flavors mix with subtle notes of dried flowers, dried fruits, and spices (cinnamon, clove). A delicate, slightly saline bitterness lingers on the palate.



## PAIRING

This surprising wine pairs wonderfully with vibrant Mediterranean dishes (grilled prawns, chicken tagine, or grilled vegetables) and the exotic flavors of Asian cuisine. Also, try it with blue or aged cheeses for an exceptional tasting experience.



Notes : .....

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