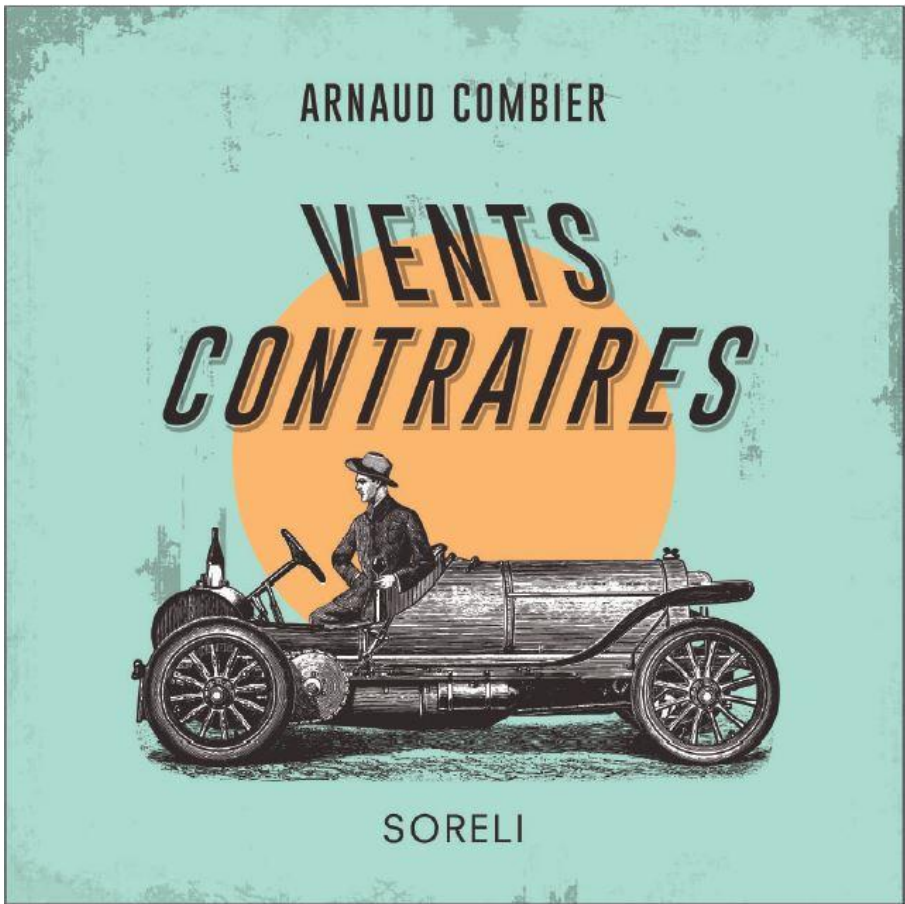


Arnaud COMBIER
Vents Contraires
2023
Vin de France



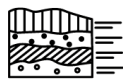
An orange wine as seen by Arnaud; a healthy approach to viticulture without treating this white grape variety from Veneto in Italy.



13 % alcohol



100% Soreli
Young vines of Soreli, a naturally resistant grape variety which means no special treatment is required. Of Italian origin from Friulano, it is a white grape variety from Veneto.



On sandy clay soils.
Pruned short in Cordon de Royat form, organic viticulture.



Harvest is destemmed, no added sulphites, natural fermentation in concrete tanks, gently extracted using punching technic, in tanks for 15 days until the end of fermentation.
Juices and pressed matter are assembled, the wine is aged partly in stainless steel tanks and partly in large wooden foudre, without added sulphites.



Golden reflections reveal a great intensity on the palate sustained by a fresh energy.
Aromas of candied oranges, exotic notes for this rich wine from a naturally resistant grape variety: Soreli.



With a [Tonkatsu](#), a breaded pork loin from Shinjuku Pigalle restaurant in Paris (France), Emi the owner absolutely loves Vents Contraires !



Recommandations: Serve between 46 and 54°F
Aging potential: At least 5 years.