

Arnaud COMBIER

Vents Contraires

2023

Vin de France



Esprit Nature

When natural viticulture meets with a disease-tolerant grape variety, with fruity aromas close to Chardonnay.

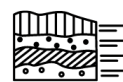


13.5 % alcohol



100% Sauvignier Gris

A tolerant grape variety resulting from the cross between Cabernet Sauvignon and Bronner, a pink-skinned grape, with a typicity close to Chardonnay



On siliceous-clay and marl soils.



Directly pressed, cold pre-fermentation, slow fermentation at low temperature, aging on fine lees in stainless steel tanks.

Sulfur-free winemaking.



Similar to Chardonnay, aromas of white fruits on the nose, and notes of pastries with a lovely acidity on the palate, and a fresh and lemony finish.



At the restaurant [Au Rêve Montmartre](#) this fine and delicate wine can be savored with a beautiful *blanquette de veau*.



Recommandations: Serve between 53 and 55.4°F  
Aging potential: At least 5 years.

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SOUVIGNIER GRIS