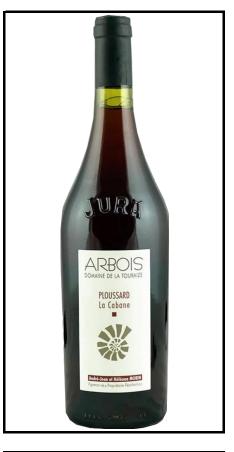
Producer	Domaine de la Touraize	
Product	La Cabane Ploussard	
Vintage	2023	
Country	France	
Region	Jura - Arbois	
WHLS Price	\$47.41	
Configuration	6 X 750 mL	
SKU	197892	
ABV	12.00%	
Grapes	Ploussard	
Soil	Blue marl	
Farming	Organic with Biodynamic practices	
)		
Vineward	Datit Curaulat, parthwast avpacura	<u></u>
Vineyard	Petit Curoulet, northwest exposure	2
Vineyard	Petit Curoulet, northwest exposure	2
Vineyard Production	Petit Curoulet, northwest exposure Destemmed entirely by hand, with	
Production	_	the goa
Production of maintaining at l	Destemmed entirely by hand, with	the goa or
Production of maintaining at I roughly two weeks	Destemmed entirely by hand, with east 80% whole berries. Fermented fo	the goa or
Production of maintaining at la roughly two weeks fermentation is fir	Destemmed entirely by hand, with east 80% whole berries. Fermented for s in stainless steel and removed before	the goa or e
Production of maintaining at le roughly two weeks fermentation is fir pommace is transl	Destemmed entirely by hand, with east 80% whole berries. Fermented for s in stainless steel and removed before ished. Free run juice is captured, and	the goa or ? /ine is
Production of maintaining at la roughly two weeks fermentation is fir pommace is transf transferred to four	Destemmed entirely by hand, with east 80% whole berries. Fermented for s in stainless steel and removed before ished. Free run juice is captured, and Ferred by hand for a gentle pressing. W	the goa or e /ine is cked
Production of maintaining at la roughly two weeks fermentation is fir pommace is transf transferred to four	Destemmed entirely by hand, with east 80% whole berries. Fermented for s in stainless steel and removed before ished. Free run juice is captured, and ferred by hand for a gentle pressing. W dre to finish fermentation, and then rad	the goa or e /ine is cked
Production of maintaining at le roughly two weeks fermentation is fir pommace is transf transferred to four off of lees to avoid	Destemmed entirely by hand, with east 80% whole berries. Fermented for s in stainless steel and removed before ished. Free run juice is captured, and ferred by hand for a gentle pressing. W dre to finish fermentation, and then rad	the goa or e /ine is cked

Notes



Cellar Practices

- Indigenous Fermentation
- <25ppm SO2 Added</p>
- No Fining or Filtering

°PLATO ferments

If you have any questions please reach out to brendan@platoferments.com Sales: jessica@platoferments.com