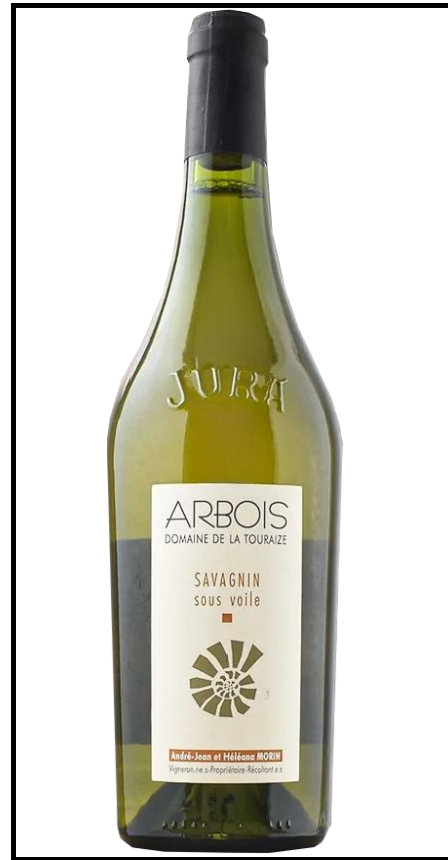


# Domaine de la Touraize - Savagnin Odydatif 2019

Producer	Domaine de la Touraize
Product	oxidative Savagnin
Vintage	2019
Country	France
Region	Jura - Arbois

WHLs Price	\$60.00
Configuration	6 X 750 mL
SKU	197880
ABV	12.70%

Grapes	Savagnin
Soil	Blue marl
Farming	Organic with Biodynamic practices
Vineyard	Petit Curoulet, a southwest-facing vineyard
Production	Grapes are whole-cluster pressed into vat and then racked off of sediment into stainless steel tank for fermentation. Once fermentation is finished, wine is racked into barrel and moved to the attic barrel room, where it ages, untopped and under flor, for 36 months.
Vessel	Neutral oak barrels
Impression	Shows all the beauty and richness one would expect from a baby <i>vin jaune</i>



## Cellar Practices

- Indigenous Fermentation
- <20ppm SO2 Added
- No Fining
- No Filtering

Notes	
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° PLATO ferments

If you have any questions please reach out to [brendan@platoferments.com](mailto:brendan@platoferments.com)

Sales: [jessica@platoferments.com](mailto:jessica@platoferments.com)