

LOUPIOT BLANC VIN DE FRANCE - DOMAINE JEAN-YVES MILLAIRE

Vinification: Crafted with care under biodynamic principles, this exquisite wine embodies the essence of its clay-limestone terroir. A refreshing blend of Fié Gris, Sauvignon Blanc, Colombard, and Petit Manseng dances on the palate. Serve it chilled, around 10°C, to fully appreciate its vibrant character. With an average vine age of 15 years and a meticulous cold pressing vinification, it matures gracefully for up to two years, promising a delightful experience that honours the natural environment.

Tasting note: A light straw yellow colour, this wine presents a delicate bouquet of ripe white fruits and subtle florals. On the palate, it reveals a refreshing brightness, showcasing flavours of white grapefruit, lemon confit, and hints of sage and wild grass. Exuding a youthful vitality, it remains crisp and enchanting, with no added sulphur to detract from its purity.

Style	Slightly Aromatic and Fruity White
Producer	Domaine Jean-Yves Millaire
Category	White
Country	France
Region	Bordeaux
Appellation	Vin de France
Grape Variety	Colombart, Sauvignon Blanc, Fié Gris, also known as Sauvignon Gris, Petit Manseng
Vintage	2024
Barrel	No Barrel
Alcohol Content	12%
Organic & Biodynamic	Yes, Biodynamic Certified
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Cheese, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood