

LE PAS SAINT MARTIN
Vigneron de Loire

IGP Val de Loire

« Sous le Tilleul » 2023



Soil : clay on shale weathering

Grape variety : 100 % Grolleau noir,

Yield : 60 hl/ha

10 years old vineyard

Vinification : Hand picked harvest

**5 days of semi-carbonic maceration
with whole grape**

**Malo-lactic fermentation at 18 °C
Aged in tank**

Bottled in february 2024

Organic wine, controlled by Ecocert

**Tasting : fresh and gourmet red wine. Serving
temperature : 14°C**

Food match : charcuterie and grills

**Le Pas Saint Martin
38 rue du Puy Notre Dame
49700 Doué-la-Fontaine
0033-(0)2 41 67 26 53
domaine@lepassaintmartin.fr**

www.lepassaintmartin.fr

