



Domaine Gérard Villet "Tradition" Blanc Arbois

A classic oxidized white from the Arbois. Vin Jaune light. Great with a selection of cheeses or wild mushroom pizza.

VARIETIES: 60% Chardonnay (ouille-topped up) + 40% Savagnin (sous voile-under yeast cap)

CLASSIFICATION: Arbois AOC

VINEYARDS / SOILS: Clay-limestone - From various estate vineyards around the town of Arbois

VINE AGE: 30-60 years

FARMING: Certified organic

WINEMAKING: Manual harvest. Native yeast in stainless steel via native yeasts.

AGING: 24-30 months in used barrique either topped up (Chardonnay) or under voile (Savagnin).

RECOMMENDED CONSUMPTION: Upon release and over the next 6 years.

