



## ***Thil 2017*** **Vin de France**

**75cl – 12.5%vol**

**Soil:** Clay-loam, limestone subsoil

**Grape variety:** 100% Gros Manseng

**Vine age:** 25 years

**Total SO2:** <20 mg/L

**Viticulture:** Organic farming, soil cultivation, bud thinning, hand-harvested grapes

**Winemaking:** Slow pressing, vinification in 225L barrels, aged 18 months on fine lees, unfiltered

**Colour:** Straw yellow with golden reflections

**Nose:** Lightly brioche-like, with notes of lemon and stone fruits

**Palate:** Rich and full-bodied with a slightly smoky note, long, with a taut finish reminiscent of a Southern Burgundy

**Food pairing:** Thil 2017 pairs beautifully with grilled langoustines or cheese puff pastry, sole meunière, chicken supreme with creamy mushrooms, or a vegetable and mushroom wok with gently spiced paprika sauce

**Aging potential:** 10 years

**Serving temperature:** 10 °C

