



# INTERSTELLAR DE LA PEYRE

VIN DE FRANCE ● VINTAGE 2022

Grape variety : 100% Ugni Blanc

**PRÉSENTATION :** Interstellar is a distinctive straw wine made from a parcel of nearly century-old vines. This unique cuvée revisits a grape variety that was once widely planted in Bordeaux. Inspired by a bold idea and a family anecdote, this wine reflects the desire to explore each parcel and reveal its most singular expression.

**VINEYARD :** The parcel at the origin of this cuvée is rooted in clay-limestone soils, bringing freshness and minerality to the wine. The vines, close to 100 years old, produce concentrated and expressive grapes. The vineyard is farmed organically, respecting both the terroir and the natural balance of the vine.

**WINEMAKING & AGEING :** Harvesting is carried out by hand. The grapes are then placed in crates and left to dry for approximately two and a half months in order to achieve optimal concentration of sugars and acidity, following the traditional straw wine method. Fermentation takes place in barrels, followed by ageing in barrels for about one year.

## TASTING NOTES :

Nose : aromas of candied fruits, raisins, and dried apricots.

Palate : broad and generous attack, with a highly concentrated sweetness. A marked acidity brings freshness and balance, extending into a long, mineral finish.

Serving temperature : 14°C

Ageing potential : 10 years and more

## TECHNICAL DATA :

Appellation	Vin de France
Vintage	2022
Alcohol	9 % vol
Yield	10 hl/ha
Residual sugar	240 g/L
Vine age	95 years
Plot size	25 ares

## FOOD PAIRING :

Blue cheeses, cooked shellfish such as spiced scallops, or rich poultry dishes.