

Famille Fouassier

Tellus

Vin de France



Grape variety:
Sauvignon.

Soil:
50% limestone, 50% flint.

Density of planting :
8000 vine stocks /ha

Viticulture :
Vineyard certificated in organic agriculture (ECOCERT) and biodynamic (BIODYVIN).

Harvest :
Entirely handpicked harvest with sorting and light pressing

Winemaking :
Natural vinification, fermentation in native yeast. Work in cellar is based on lunar calendar. Natural wine aged in small amphoras of 120 liters, in terracotta.
No sulphites added.

Serve :
As an aperitif or with pastries that are not too sweet.

Suggestion :
10 to 12°C for a tasting and 12 to 14°C for the meal.

Tasting :
Tellus has a remarkable clarity and texture with multidimensional flavours exploding everywhere. Very round and rich.