



L'envolée Des Garelles

Adrien & Thomas NOVOA

Which animals or insects you would like to be?

A dolphin and a butterfly, for their freedom

What you like about wine?

Its complexity and Drinking wine is meant to be lived!

Your main characters traits?

Patience and connecting with others

The gifts you would like nature to give you?

Flying and its strength but not its weaknesses

L'envolée Des Garelles

VIN DE FRANCE

Village: Saint Christoly de Blaye

Terroir: Soil of clay-limestone and clay-sand – Subsoil of limestone and clay – 50-meter-high-25-year-old vines



Winemaking and ageing: The fermentation of an orange wine is based on the technical principles of skin maceration applied to white grapes. Here are the key steps:

Selection of Grapes: Use of white grape varieties with thick skins and rich in phenolic compounds (e.g., Rkatsiteli, Malvasia, Sauvignon Blanc).

Extended Skin Maceration: Unlike classic white wines, where the grapes are pressed immediately, the juice remains in contact with the skins, and sometimes the stems, for several days to several months. This maceration promotes the extraction of tannins, polyphenols, and complex aromas.

Alcoholic Fermentation: Often carried out with indigenous (spontaneous) yeasts to preserve the terroir's identity. The temperature is generally controlled between 15 and 25°C.

Fermentation and Aging in Various Containers: Stainless steel tanks, wooden barrels, or clay amphorae (kevevis in Georgia). The amphora allows gas exchange and natural micro-oxygenation.

Possible Malolactic Fermentation: It may occur naturally depending on the pH and the bacteria present. This process softens acidity and brings rounder notes.

Aging on Lees and Controlled Oxidation: Prolonged aging on fine lees can be practiced to add complexity to the wine. A slight oxidation is tolerated and even sought after to enhance character.

Minimal Filtration and Sulfiting: Often lightly filtered or unfiltered to preserve texture and aromas. The use of sulfites is limited to maintain the wine's natural and authentic profile.

Bottling and Refinement: After several months of aging, the wine is bottled, sometimes without clarification or fining. Some winemakers allow further bottle aging for additional aromatic development.

Orange wine is distinguished by its pronounced tannic structure, aromatic complexity (dried fruits, spices, candied citrus), and a certain minerality due to traditional winemaking methods.

Blend: 75% Sauvignon Blanc, 25% Sauvignon Gris

Tasting comments: The wine, with a crystalline brilliance, displays an amber hue with orange reflections, a testament to its prolonged maceration with the skins. The thick legs indicate a well-structured body. On the nose, the aromatic profile is complex and intense, revealing notes of dried fruits, apricot, fig, and a touch of spices, particularly turmeric. On the palate, the attack is ample, unveiling a tannic structure due to skin contact maceration. The acidity remains vibrant, bringing notable freshness and length. Flavors evoke candied citrus and fine leather. The finish is persistent, marked by a subtle bitterness and an elegant salinity.

Food and wine pairings: Spicy dishes, aged cheeses

