














nativa.

Du Vin Aux Liens

	WINE NAME	Babylone
	TYPE OF WINE	Red
	COUNTRY	France
	REGION	Loire Valley
	VARIETY	Côt and Gamay
	YEAR	2021
	SOIL	Sand And Flinty Clay
	VINIFICATION	These two grape varieties were vinified separately. Carbonic maceration (carbo glace) for 5 weeks without touching the grapes. Aged on the lees in stainless steel vats for 10 months for the Côt (2021) and 22 months for the Gamay (2020)
	FILTERED	Unfiltered
	SULPHITES	No Added
	AGRICULTURE	Organic and Biodynamic
	CERTIFICATION	No Certified
	PAIRING	Lamb chops, Roast chicken with garlic and herbs, Spicy sausages, Portobello mushrooms, Ratatouille

