



Elyo Orange

IGP MÉDITERRANÉE

We have coaxed the most beautiful orange from white Marsanne grapes. We are proud not only of the radiant color, but also of its incomparably vivid taste.

YEAR	2024
GRAPE VARIETIES	100% Marsanne
ALCOHOL	13%
BOTTLE SIZE	0,75L
DRINKING TEMPERATURE	10-12°C
AGEING POTENTIAL	3 years
AWARDS & CERTIFICATES	 

TASTE PROFILE

The brightest Orange

In the glass, the wine is a strong yet light orange. One very light filtration pass ensures an incomparably vivid taste. The nose reveals a fine Earl Grey aroma as well as the scent of hibiscus and meadow hay. These fresh, herbal notes on the palate, paired with the concentrated, well-integrated tannins, make it an excellent accompaniment to food.



TERROIR

Average age of the vines approx. 25 years, on weathered limestone with a high iron content, which gives the soil its characteristic ochre color.

VINIFICATION

Through a long maceration on the skins and stems and subsequent fermentation, we have extracted the most beautiful orange from the white Marsanne grapes. Our red wines are also pressed using this process. The tannins that we extract from the stems are used to stabilize the colouring agents obtained, which give the Elyo Orange a bright orange colour. The grapes were harvested at the end of August, fermented and not pressed until the beginning of December. The wine was matured in 500-liter tonneaux.

FOOD AND WINE PAIRING: INCOMPARABLY IMPULSIVE

Fresh spring vegetables, especially white asparagus or spring peas are welcome accompaniments. The pleasant astringency on the palate is always refreshing and ensures perfect integration of the alcohol. The pronounced fermentation character makes this wine a perfect bridge between red and white wines, even those also matured in barrels. A wine that is already a great pleasure to drink and promises to be an even better companion as asparagus season arrives.

