

ARNAUD COMBIER 2023 Blanc Sain

Arnaud Combiere has been a long-time fixture in the natural wine scene in southern Burgundy, beginning with his first richly-textured, no-sulfites Saint-Véran bottlings more than twenty years ago. Today, he collaborates with like-minded, organic growers on an exciting new lineup of micro-negoce wines from the Mâconnais, Beaujolais, and beyond.

VINEYARDS

With clay and limestone soils, the vineyards are perfect for chardonnay vines.

APPELLATION

Vin de France

COMPOSITION

100% Chardonnay

VITICULTURE

Certified organic practices.

WINEMAKING

Direct pressed and vinified without sulfites using natural yeasts. Wine is matured in barrels and tanks without sulfites. Small amount of sulfur added at bottling.

ALCOHOL

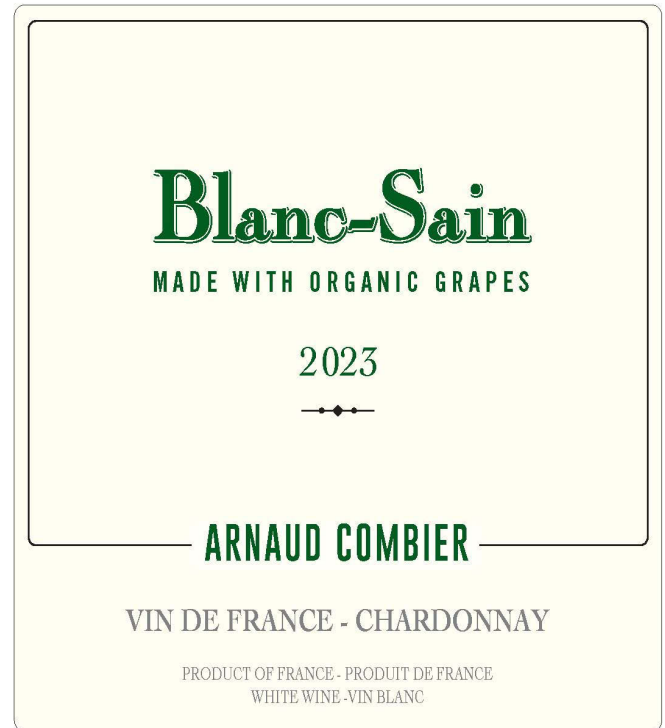
12.5%

TASTING NOTES

Aromatic and fresh, the wine is bursting with notes of yellow fruits. Initially round and full on the palate, developing into a tonic freshness and tense finish.

SERVE WITH

Perfect with rich seafood and pastas, roasted chicken and more..



UPC bottle 750 ml: 097871017008
GTIN-14 case code: 10097871017005
SKU # 750 ml: COMB071223



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