



LA
COLOMBINE
SIMPLEMENT NATURE



La Colombine, Oranges are not the only fruit, Vin de France, Orange, 2023

Vin de France, VSIG, France

An orange wine made from Semillon and Sauvignon Gris, with 15–20 days of skin contact. Aromas of pear, quince, and a hint of saffron, with a dry, fresh palate and fine tannic structure. A clean, non-oxidative style — expressive, balanced, and gastronomic.

PRESENTATION

An elegant orange wine made from Semillon and Sauvignon Gris, macerated for 15 to 20 days on skins.

This cuvée is the result of well-ripened grapes and a careful infusion-style maceration. The skin contact gives the wine its amber hue and textural grip, while preserving freshness and precision.

Unlike heavily oxidative orange wines, this version remains bright and gastronomic, with controlled extraction and no overpowering volatile notes. It's a balanced, contemporary take on skin-contact white wine — expressive yet refined.

Serve slightly chilled, and pair with roasted root vegetables, spiced chickpea dishes, grilled mushrooms, or aged plant-based cheeses.

WINEMAKING

Orange wine is a white wine made using red wine techniques: instead of pressing the grapes immediately, the juice is left in contact with the grape skins for several days or weeks during fermentation.

This skin contact gives the wine its amber or orange hue, as well as more texture, tannins, and complex aromas (dried fruits, herbs, tea, sometimes slight oxidation), compared to classic white wines.

It's not made with oranges — the term refers only to the color and style. Orange wines are often made with little or no added sulphites and are commonly associated with natural winemaking, but not always.

VARIETALS

Sémillon 80%, Sauvignon gris 20%

TECHNICAL DATA

Production volume: 2500

SO₂ total: 25 mg/L

12,5 % VOL.



Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Served cold but not frozen



La Colombine

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OARL1E

AGEING POTENTIAL

2 to 3 years, 3 to 5 years

TASTING

On the nose, it opens with aromas of white fruits — pear, quince, and yellow apple — with delicate hints of dried flowers and a subtle touch of saffron. On the palate, it is dry and clean, with gentle tannins, a fine bitterness, and a savory length that reflects the character of the grapes rather than oxidation.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, Fish, French cuisine, White meat

