



# Gros Plant Du Pays Nantais

## La Part Du Colibri

### The Legend Of the Hummingbird

The Amerindian legend of the hummingbird, the flowers' friend, says that one day, there was a huge fire in the forest. All animals, terrified and shattered, were watching helpless the disaster.

Only the little hummingbird buzzed about, getting small drops of water in his beak to drop them on the fire.

After a moment, the armadillo irritated by his useless action, told him: « Hummingbird! Are you mad? You think that you are going to put out the fire with a few drops? » « I know, replied the hummingbird, but I do my share. »

**Vinification :** Thermo-regulated fermentation (around 20°C) after a light overnight racking of the must wine, ageing on lees of fermentation until the spring following the harvest.

**Tasting :** Wine of pale colour with a green tint typical of this grape variety. Fresh and nervous, it also reveals aromas of hazelnuts.

**Food pairing :** The Gros Plant la Part du Colibri matches perfectly with seafood in general and particularly with shellfish.

**Serving tips :** To be served cold at around 8 and 9°C.



**Grape variety :** Folle Blanche

**Surface area :** 1.10 ha

**Production :** 6,000 bottles

**Terroir :** Silica and clay soil on gabbro.

**Origin :** Villages of Gorges and Monnières.