



Vin de France blanc

La Part Du Colibri



The Legend of the Hummingbird

The Amerindian legend of the hummingbird, the flowers' friend.

One day, says the legend, 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: "Humming bird! 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 part of the job."

The approach of Converting towards Organic Farming is based on the same principle. Alone, we won't save the planet, but we contribute.

Grape variety: Folle blanche

Average age of vineyards: 40 years old

Origin: Monnières

Terroir: Gabbro

Vinification: After an overnight settling, 15-day alcoholic fermentation with indigenous yeasts.

Tasting: This wine has a pale color, with green reflection, typical from this variety. Fresh and nervous, it also reveals mineral notes.

Pairings: Our Folle Blanche "La Part du Colibri" pairs well with seafood, and shellfish especially. It goes well with crudités and sushi as well.

Service: Serve fresh, but not too cold (between 8 and 9°C).

Production: Our Folle Blanche "La Part du Colibri" 2019 is certified organic and Demeter.