
Heida - Plamont

2023



Plamont terroir (gneiss), 760 to 800 metres above sea level.

Wine

Produced in an uncompromising terroir, it offers a distinguished nose with smoky, dried flower and hydrocarbon notes. The palate is crisp, rich in texture and finely chiselled in form. It finishes with a salty note. This is the pure expression of the terroir.

Wine-making

Vinification and ageing in casks for 10 to 18 months depending on the vintage, then in bottles for 6 to 18 months. bottles for 3 months.

Grape variety	alcohol
100 % Savagnin Blanc	14°