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# Heida - Plamont



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

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## **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.

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## **Wine-making**

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

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| Grape variety        | alcohol |
|----------------------|---------|
| 100 % Savagnin Blanc | 14°     |

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