

OLIVIER COSTE

FAIT AVEC AMOUR
DEPUIS 1701



MADE WITH LOVE
SINCE 1701



Orange Star, organic



80% of the wines consumed in the world are made from the 10 most famous international grape varieties.

With the Stars range, discover the excellence of traditional Mediterranean grapes.

Our orange wine is a tribute to antiquity. It is a white vinified like a red, macerating the grapes before pressing.

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ORIGIN : Vin de France

GRAPES: 90% Muscat petits grains,
10% Grenache gris

SOILS: Calcaire clay

WINEMAKING: Grapes are destemmed prior to maceration in concrete tanks. Traditional vinification at 18-24°C (65-75°F) with some light pump overs to obtain an orange color without bitterness.

After 7 days of maceration, we gently press the grapes.

The free run and press juices are separated and fined individually. Once both are clarified, they are blended and aged in tanks for 6 months before bottling.

TASTING: We love it for its aromatic richness and fine tannins that will accompany you from the aperitif to the meal.

OUR COMMITMENTS: we have a global approach:

- virtuous agriculture
- biodiversity preservation
- reduction in our CO₂ emissions

