

ÇA PÉTILLE
Pet Nat

A pale, luminous and vibrant colour that captivates from the very first glance. The nose is particularly expressive, blending generous aromas of apple, mandarin and grapefruit with delicate notes of white flowers. As it opens up, hints of brioche add a rich and enveloping touch to the overall profile. On the palate, the attack is clean and refreshing. The bubbles, of great finesse, offer a delicate and dynamic effervescence. Flavours of fresh lemon and green apple come through with precision before giving way to a lovely mineral backbone, marked by notes of chalk and graphite. A Pétillant Naturel that is fresh, elegant and flavourful, combining indulgence, tension and authenticity.

FICHE TECHNIQUE

Appellation
Vin de France

Millésime
NV

Cépages
60% Terret blanc, 40% Colombard

Degré
10.5% alc./vol

Terroir
Clay-limestone

Vinification
The grapes are harvested by hand into small crates and then gently pressed. Fermentation begins naturally thanks to indigenous yeasts and is halted by chilling when between 12 and 15 g of residual sugar remains. After a week at a low temperature to encourage settling and stabilise the wine, it is bottled following a light filtration that preserves the natural yeasts. As the temperature rises, fermentation resumes naturally in the bottle until the sugars are exhausted, creating the effervescence. Our Pet Nat is then disgorged to remove the lees and produce a clear, aromatic and elegant wine, with fine bubbles and lovely freshness.

Élevage
100% stainless steel tank

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