



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



AMS TRAM GRAM PET NAT

Ça Pétille

A pale, bright and brilliant colour. An expressive nose with aromas of apple, mandarin and grapefruit followed by delicate notes of white flowers, finishing with a brioche-like, enveloping character. On the palate, the attack is straightforward and fresh with fine, very delicate and explosive bubbles. Aromas of lemon and green apple are followed by more mineral notes of chalk and graphite. A fresh and flavourful natural sparkling wine !

FICHE TECHNIQUE

Appellation

Vin de France

Millésime

NV

Cépages

60% Terret blanc

40% Colombard

Degré

10.5% alc./vol

Terroir

Clay-limestone

Vinification

Hand-picked in small cases, followed by very gentle direct pressing. The must then undergoes natural fermentation. The wine is stopped by cold when there are between 12 and 15 grams of sugar remaining. It remains cold for about a week to prevent tartaric precipitation and, above all, to decant as much as possible to remove the coarse lees from alcoholic fermentation. It is then bottled after very light filtration (to preserve the natural yeasts). When the temperature rises to around 15 degrees Celsius, the wine naturally resumes alcoholic fermentation until the sugars are exhausted, reaching 2.5 bars of pressure in the bottle.

Élevage

100% stainless steel tank