



# 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 !

### TECHNICAL SHEET

**Appellation**

Vin de France

**Vintage**

NV

**Varieties**

60% Terret blanc

40% Colombard

**Alcohol**

10.5% alc./vol

**Terroir**

Clay-limestone

**Vinification**

Hand-harvested into small crates, followed by very gentle direct pressing. The must begins to ferment naturally. Fermentation is halted by chilling when between 12 and 15 grams of sugar remain. It is kept cold for about a week to prevent tartaric precipitation and, above all, to allow maximum settling 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°C, the wine naturally resumes its alcoholic fermentation until all the sugars are consumed. Here, the Pet Nat is disgorged. This involves expelling the lees from the bottle, topping up the wine and resealing the bottle under pressure to produce a clear, aromatic final product with lovely effervescence.

**Ageing**

100% stainless steel tank