Our vineyard has a High Environmental Value certification

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Sparkling wine



Terroir : Gravelly plateau

Grape variety : Sauvignon blanc

Vinification and aging
Mechanical harvesting by night mid september. Destemming. Skin contact maceration at cold temperature between 8 and 15 hours. Pressing. Sauvignon blanc ferments in tanks at 18°C. Aging in tanks under fine lees for 4 months. Pomp over of the lees for a better extraction of the aromas. Filtration, adding carbon dioxide and bottling.

Tasting notes
This sparkling wine offers a nice yellow pale colour almost silvered. Bubbles are subtle and discreet. Sauvignon blanc brings balance and freshness but also pineapple, mango and apricot notes.

Food and wine combinations
Enjoy it as an aperitif, cocktail, fruit dessert or all along the night.

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