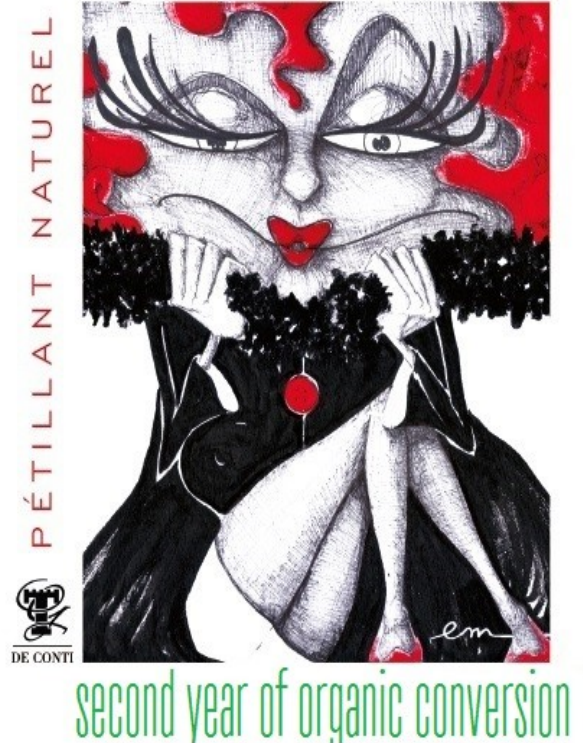


PETILLANT NATUREL

2018



Vin de France- Naturally sparkling wine by ancestral method

Cépages : 70% Sauvignon – 30% Chenin

Terroir : Decarbonized soft sandstone from the Agen region (calcium-rich soils on limestone soft sandstone loamy sand-sandstone), clayey-limestone on Asteries limestone (containing fossils) & soft sandstone from the Agen region.

Vinification : Direct grape crushing, very softly. Partial fermentation in stainless steel vats – indigenous yeasts. Minimal filtering after 2/3 of the fermentation. Bottled on the 20th September 2018 with bottle caps. The bubbles are formed naturally in the bottle.

No sulphites added.

Potentiel de garde : To drink during the summer following the harvest !

Style : This vintage is the incarnation of our first bubbles, made like the ancestral method. Lovely lil' bubbles, very low in alcohol and a very fresh fruitiness perfect for an aperitif throughout summer!

Label illustration: blouinemilie@yahoo.fr