

PET'NAT' BLANC DE NOIR

NATURAL SPARKLING BRUT NATURE VIN DE FRANCE

grapes

100% grenache selection of young vines

terroir

clay-loam-limestone soil, balanced drainage, and mineral freshness

vinification

ancestral method, a single fermentation that finishes in the bottle. The grapes are harvested at night to preserve freshness and prevent color extraction. Direct cold pressing. Separation of the first juices for fermentation at low temperatures, which is stopped halfway through by the cold. Bottled to trap the gas. Disgorging after complete alcoholic fermentation.

tasting

adorned with a crystalline appearance and fine bubbles, this naturally sparkling wine with a low alcohol content is appreciated for its freshness and lightness. On the palate, its elegant and festive charm will appeal to both lovers of light bubbles and the curious.

serving suggestions aperitif and dessert

alcohol content: 10,5% vol.

available formats



FR-BIO-01 Agriculture France

