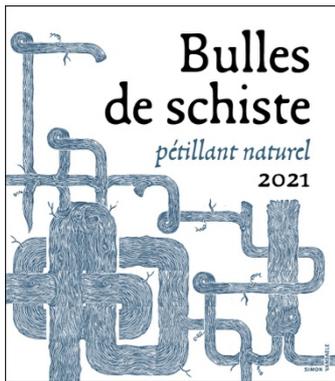


technical sheet



RANGE: ASSEMBLAGES

BULLES DE SCHISTE

2021

PET' NAT - VIN DE FRANCE



The aim of the winery is that each cuvée should be a unique work, never made before, and never to be made again - each with its own moment or pleasure!

The spirit of this cuvée is to deliver conviviality!

GEOLOGY

Schistes of Anjou Noir.

GROWING METHOD

Our vines are cultivated in a traditional and selective manner. Soil maintenance is done mechanically without chemical weeding and our vines are protected using preparations made from natural products, in the respect of biodiversity. It is for all these reasons that we do not buy grapes, we only vinify those that we grow.

COMPOSITION

Fermented grape juice from a manual harvest.
65% chardonnay, 30% cabernet franc, 5% chenin.

WINEMAKING

After a harvest of excellent maturity, we adopted the famous ancestral method! The fermentation ends in the bottle... revealing then schist bubbles!

ANALYSIS AT DISGORGING

Sulphites: total 22 mg/L; Alcohol: 13% vol; Residual sugars: 6,7 g/L

TASTING

The nose is marked by the expression of ripe white flesh fruits. The palate is greedy and lets express a very precise final.

ADVICE

Our favourite accord: as an aperitif

Serve at 6-8°C for tasting at 10-12°C

Cellaring: to drink on youth.



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