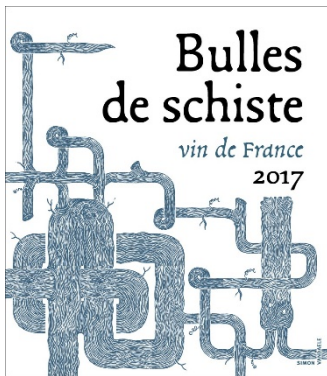


# technical sheet



**RANGE: ASSEMBLAGES**

**BULLES DE SCHISTE**

**2017**

**NATURAL SPARKLING**

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.

## **GRAPE VARIETY**

Chardonnay, chenin and a zest of cabernet franc.

## **CULTIVATION METHOD**

The cultivation of our vines is carried out in a traditional and selective way, the maintenance of the soil is mechanical, without chemical weeding, our vines are protected by preparations based on natural products.

## **WINEMAKING**

After a harvest of excellent maturity, we adopted the famous "pet'nat" method! We started a first fermentation which we stopped by the cold. Then, in the spring, after bottling, a second fermentation took place in the bottle... revealing schist bubbles!

## **ANALYSIS**

Sulphur: total 40mg/L (free  $\leq$  10 mg/L); Alcohol: 13.29% vol; Sugars: 0.8 g/L

## **TASTING**

The dominant yellow fruit notes illustrate the ripe harvest of this 2017 vintage. In spite of a discreet start, the mouth is greedy and lets express a very precise finish.

## **ADVICE**

Our favourite accord: as an aperitif

Serve at 6-8°C for tasting at 10-12°C

Cellaring: 3 years and more, to drink on youth.

