

technical sheet



RANGE: ASSEMBLAGES

DOM NATURE

2020

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 idea of this wine is to produce a Pet-Nat for gastronomic meals.

GEOLOGY

Dark schist soils of Anjou Noir.

GRAPE VARIETY

Chardonnay, chenin.

CULTIVATION 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.

WINEMAKING

After a harvest of excellent maturity, we used the famous "pet'nat" method! The wine is bottled before the fermentations is complete, thus producing beautiful bubbles.

ANALYSIS

No available

TASTING

While "Bulles de schiste" is meant as an easy-drinking wine, our "Dom Nature" has a more powerful style marked by the distinctive roundness of ripe fruit yet still displaying real tension.

ADVICE

Our favorite accord: as an aperitif with gougères or to accompany a whole meal.

Serve at 6-8°C for a tasting at 10-12°C.

Cellaring: 3 years and more.

PACKAGING

In export boxes of 12 bottles.

VMF pallet (1000 x 1200) of 672 bottles, 56 boxes.

