



Pétillant Rosé 100%

About: A Petillant Naturel originally made entirely from Grolleau, now with some Gamay, one of the funnest quaffing pinks we've tasted, from a producer who knows how to make very precise and chiseled, minimalist, bone dry white.

Vines

Location: from the communes of Chançay and Reugny.

Size (ha): 0.6.

Age: vines planted around 1965.

Soils: clay soils comprising a lot of silex.

Exposition: flat, north-south.

Altitude: 100m.

Training: gobelet.

Farming: certified organic ecocert, cover crops.

Average yield hl/ha: 50.

Climate: continental with cool, wet winters and hot, dry summers.

Fruit is hand harvested into small 15kg boxes, and carefully sorted on arrival at the winery. Whole bunches are immediately very slowly pressed in the pneumatic press to ferment in stainless steel tank, using natural yeasts at a naturally cool cellar temperature, around 16 to 22°. Racked twice, it's bottled in December before the end of fermentation to capture the bubbles, without fining or filtration, to be released for sale around 3 months later. There's a very light addition of sulfites at bottling only.

TUOTTAJA

Sebastien Brunet

MAA / ALUE

Ranska - Loire

PULLOKOKO

0,75

HINTA

*

* hintatiedot näkyvillä vain kirjautuneille

Tilaukset / orders : Tuomo Laitinen 040 761 4933 tuomo.laitinen@careliawines.fi
Kai Autio 0503525653 kai.autio@careliawines.fi