



METHODE TRADITIONNELLE DEMI SEC



APPELLATION : Sparking white wine - Traditional Method



GRAPE VARIETY: 100% Piquepoul



TERROIR : Homogeneous Limestone Clay soils open to the sea.



VINIFICATION AND AGEING :

Plot selection of young Piquepoul vines, grapes are harvested at night, direct pressing at low pressure. Alcoholic fermentation at a low temperature, quick racking of clear wines then bottling and bottle fermentation. Riddling and ageing for 9 months minimum, cold disgorging then addition of tirage liqueur, bottling and labelling.



TASTING :

COLOUR : Pale yellow with green highlights , fine clean bubbles on the cordon.

NOSE : Fine and discreet, with fresh white fruit aromas then dried fruit appearing after aeration.

PALATE : Soft attack, refreshed by a delicious lovely pearly texture. Its balance dominates its round character. The finish shows lovely notes of ripe fruit.



PAIRINGS :

This wine will give its best as an aperitif or accompanying foie gras or a fresh fruit-based dessert.



OENOLOGIST'S TIP :

Best served in a flute.