



Vin de France

- Bulle nature white 2020 : Natural Sparkling

Variety

- 30% Cabernet franc, 10% Chardonnay, 30% Groslot gris, 30% Chenin

Terroir

- Clay, silt, falun shells (Chardonnay, Groslot gris)
- Schist (chenin)

Yield

- 55 hectoliters/hectares

Wine making

- Upon arrival the harvest is pressed pneumatically.
- The juices are left in the vat for part of the alcoholic fermentation.
- The wine was bottled the October 13rd, 2020 before the completion of converting sugar to alcohol.
- Disgorged, without filtration or fining and no added sulphates.

Service

- Serve at 8-10°C
- Food Pairing : Perfect for an aperitif or white fruit desserts.

Analyses

- **Alcohol** : 11,65 %Vol // **Total acidity**: 4,38 gr/l // **Acidité Vol** : 0,47 gr/l // **Free So2** : Not detected // **So2 total** : 7 mg/l

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