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*Traditionnal Method BRUT*

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### TERROIR

**Colour :** White

**Vineyard :** Young plantation. Located in high altitude, vines are prematurely harvested then, grapes keep the freshness and the characteristics adapted to sparkling wines.

**Geology :** Clay-limestone soil.

### ELABORATION

**Elaboration :** Traditionnal Method

**Vinification :** After the pressing, grapes musts are cleaned out and prepared under cold conditions during 24 hours. The fermentation takes place in low-temperature conditions. For a more intense freshness, the malolactic fermentation is not realized. Wines are then taken away and raised on fine dregs, before being stuck and filtered to prepare them for the second fermentation.

**Second fermentation and ageing :** We stabilize wines by cold process to avoid any tartaric haste. The second fermentation is generated by the addition of yeasts and sugar inside the bottle. The Wines are then aged on their lees for 1 year in our temperature-controlled cellars.

### AROMAS AND FLAVORS

**Tasting :** Peach and apricot aromas.

**Food and wine pairing :** Aperitif



### TECHNICAL DATA

**Dosage :** 10 g/L of sugar  
**Capacity :** 75cl

**Alcohol by volume :** 11.5%  
**Allergens :** Contains sulfites. May contain cellulose gum.

**Pressure :** 5.5 bars

**Acidity :** Between 3.5 and 4.5g/l H<sub>2</sub>SO<sub>4</sub>

### LOGISTICAL DATA

<b>Bottle Barcode :</b> 3 299 641 00 1010	Diameter : 86mm	Gross weight : 1.52kg	Net weight : 0.775kg
<b>Case Barcod :</b> 3 299 641 00 1065	Number of bottles/case 6 bottles vertical		Weight/case : 10kg
<b>Pallet Barcod :</b> 13299641001017	Europe Pallet of 570 bottles (180cm, 942kg, 5 levels of 19 cases)		
VMF Pallet of 630 bottles (180cm, 1038kg, 5 levels of 21 cases)			