

LA ROUE QUI TOURNE white



White Pétillant naturel, vin de France,

Variety : chenin 100%, old vines, medium age : 50 years old

Soil : very stony soil : lots of silex and nornules, a clay and limestone subsoil very well draining, located on the slope.

Work in the vineyard: no herbicides, mecanic tillage in the vineyard, and only sulfur and cupper-based treatment. Manual disbudding and harvest – in little cases.

Yield : 45 HL/Ha

Wine making: in a 600 liters barrel, this sparkling wine making follows the ancestral method : the wine is bottled before the end of the alcoholic fermentation with no yeasts neither sugar added, the fermentation will end in bottle, producing thus the pressure. The disgorging is made in between 2 and 3 bars,

Alcohol degree max. 12,5% vol.

Food pairing : Apetizers, delicatessen, apricotes pies