

VIGNOBLE PELLERIN



Brut Tradition

Viticulture

Appellations : Vin de France
Grape varieties : Chardonnay, Aligoté, Mondeuse
Type of soil : éboulis argilo-calcaire, moraine glacière
Organic farming certified by Ecocert
Biodynamic agriculture certified by Demeter
Vintage : 2019

Winemaking

Winemaking without inputs, indigenous yeasts
Sparkling wines traditional method
Degrees : 12%
Container : 75cl
Sugar : 10gr/l

Tasting

Serving temperature : 8°C
Food and wine pairing : aperitif, desert
Appearance : yellow, fine bubbles
Nose Floral, fruity notes
Palate : Fruity mineral with a nice freshness



Lieu dit Perrozan, 01150 St Sorlin en Bugey France
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