



## Viticulture

Appellations : Vin de France

Grape varieties : Mondeuse 90%, Gamay 10%

Type of soil : moraine glacière et éboulis argilo-calcaire

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage : 2022

## Winemaking

Winemaking without inputs, indigenous yeasts

Sparkling wine (only 2.5bars)

Without sulphites, unfiltered

Degrees : 11%

Residual Sugar : 0g/l

Container : 75cl

Total sulphite : undetectable



## Tasting

Serving Temperature : 8°C

Wine and food pairing: aperitif, dessert

Appearance: strong rosé

Nose : Raspberry, strawberry, blackcurrant

Taste: thirst-quenching with a beautiful freshness, with notes of red fruit acidulous raspberry, red currant



Lieu dit Perrozan, 01150 St Sorlin en Bugey France  
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