Viticulture

Appellations : Vin de France

Grape varieties : Gamay

Type of soil: clay-limestone scree

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage : 2020

Winemaking

Winemaking without inputs, indigenous yeasts

Sparkling wines ancestral method

Degrees: 8%

Residual sugar: 50g/l

Capacity: 75cl

Tasting

Serving temperature: 8 ° C

Wine and food pairing: aperitif, dessert, chocolate

Appearance: strong rosé

Nose: raspberry, strawberry, blackcurrant

Palate: red fruits, raspberry, redcurrant a good acidity that contrasts the sugar

Lieu dit Perrozan, 01150 St Sorlin en Bugey France
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