



## Viticulture

Appellations : Vin de France

Grape varieties : Chardonnay 33%, Aligoté 33%, Mondeuse 33%

Type of soil : éboulis argilo-calcaire, moraine glacière

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage : 2020

## Winemaking

Winemaking without inputs, indigenous yeasts

Sparkling wines traditional method

Degrees : 12%

Container : 75cl

Total sulphite : undetectable



## Tasting

Serving temperature : 8°C

Food and wine pairing : aperitif, dessert

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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