

VIGNOBLE PELLERIN



Brut Nature

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

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



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