

LA BULLE DE L'OUEST

Vin pétillant selon la « Méthode Ancestrale »

GRAPE : 100% Melon de Bourgogne

HARVEST : 100% Manual

YIELD : 45 to 50 hL/ha

DENSITY OF PLANTINGS : 6660 /7500 vine/ha

ALCOOL : 9% vol.

PRODUCTION : 1200 cases (12*750cL)

ORIGIN AND TERROIR : « La Bulle de l'Ouest » is coming from a shallow sand-silt soils seated on Amphibolyte giving fruity and easy wines.

VINIFICATION :

Manual harvest in 10-15Kg Basket, gentle press and slight settling before to let start the fermentation in vat up to 8% alc by vol. Fermentation starts by itself without exogenous yeasts and without enzymes. It occurs slowly at a low temperature (18-20°C).

Cold stabilization, filtration and bottling before the fermentation restart in bottle and will use 17g of residual sugar (17g of sugar = 1% alc) to get the sparklers. Disgorgement happens 2 to 3 months later. The idea of the « Methode Ancestrale » is to only use the natural sugar for the fermentation, the sparkling process and the residual sugar.

TASTING NOTES : Naturally Shifted, « La Bulle de l'Ouest » wants to be a fun wine, friendly and festive. It is well balanced. The bubbles are elegant. The nose is intense and mainly characterized by aromas of fresh grape juice. In the palate, notes of ripe fruits while maintaining freshness.

Deliberately low in alcohol, this wine can be drink by family and friends for a drink at dinner or just for fun ...

