



JOE & BERTIE PET'NAT'



GRAPE VARIETIES 60% Sauvignon Blanc & 40% Sémillon

APPELLATION Vin de France

CELLARING POTENTIAL 4 years

VINIFICATION

The grapes are harvested mechanically overnight to prevent oxidation, then cooled and pressed at 0.8 bar. No sulphur is added, the juice is clarified naturally and then begins to ferment. When only around 16g/l of sugar remains, we chill the wine to 5°C to stop fermentation. A few weeks later, the wine is reseeded with yeast and bottled. Fermentation starts again after 3-4 weeks and completes the transformation of the sugars.

TASTING NOTES

Pale yellow-green, crisp, with notes of exotic herbaceous fruit and yellow fruit, with a touch of green apple. Fine bubbles, well-balanced, clean and long on the palate. Drink as an aperitif or with raw fish.