

PREMIÈRES BULLES – NATURAL SPARKLING WINE 2022

Vin de France | Wine of France

50% Pinot Meunier, 50% Pinot Noir

SOIL

The vineyard is located on a plateau above the river Indre, with siliceous-clay soil on top, and limestone at 60cm.

VINIFICATION

To avoid any oxidation, carbonic gas and nitrogen have been used for all manipulations.

Fermentation in tanks and cooling at 0° during 3 weeks to stop it and leave 18g of residual sugar. Clarification by cold temperatures, put into bottles, and then rest in the 14° cellar to continue the fermentation with the yeasts naturally present in the wine.

After 5 months, the disgorging process is used, ie dregs expulsion, which have been formed by the re-fermentation in bottle, addition of Noble Joué to top up the bottle, and a slight dose of sulfur for a better preservation.

TASTING

A « Pet’Nat » wine extra dry to serve in its youth to fully benefit from its aroma and freshness.

To be served ideally during the aperitif, with fruit desserts or ice creams.

PRESERVATION

From 2 to 5 years.



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