



# SPARKLING WINE - Méthode Ancestrale

## X Bulles



We produce the **X Bulles** the natural way with the classic method called « Méthode Ancestrale ».

It's the natural sugar that starts the fermentation, the head (that give the sparkling) and the residual sugars.

We start with the direct collection in pneumatic pressing. After a light raking at night, the fermentation start in vats, control of temperature, without yeasts added. Then the bottling allows a necessary gain of head for the final bubbles we need for this cuvée. Finally, the bottles are placed on spikes for disgorge.

**Grape variety :** 100 % Melon de Bourgogne

**Origin :** Début de vendanges sur Monnières

**Tasting :** Delicate bubbles, salinity, the X mineral bubbles is a nice balance between fruitiness and freshness.

**Food pairing :** X bulles matches nicely fruits salads, cake chocolats or ice creams.

**Technical informations :** Brut 11% vol.  
Sugar : 4gr/ltr

**Service tips :** Serve fresh between 6 et 8°.

**News :**

