



Ancestral Method

Z Bulles



We are producing our **Z Bulles** according to a natural method, the “ancestral method”: it is the grape sugar which insures the fermentation, the secondary fermentation and the residual sugars.

Once harvest is done, grapes are immediately pressed. After an overnight racking, fermentation starts in temperature-controlled tanks, without adding exogenous yeasts.

A light filtration during fermentation is followed by the bottling which allows the secondary fermentation in our cellar. When the balance is reached, bottles are ready to be disgorged.

Grape Varieties: 90% Chardonnay, 10% Grolleau

Tasting: The fineness of the bubbles, the salinity, the minerality of our Z Bulles are creating a beautiful balance between fruity and freshness.

Pairings: Our Z Bulles can be served for apéritif as well as with numerous desserts: fresh fruits salad, chocolate cake, ice creams, but also « warm Camembert ».

Characteristics: demi sec 9.5% vol.; residual sugars: 22.8 gr/lit

Service: Serve fresh between 6 and 8°C.