

Et Caetera

Pétillant Naturel



Grapes varieties: Melon B., Folle Blanche

Harvests: hand-harvested

Vinification & Aging: beginning of fermentation in stainless steel tank for a week, cold stabilization until the bottling on October 23rd, 2023, second fermentation in bottle and disgorgement on January 18th, 2024

Analysis: 11,5% vol., < 1 gr/L of residual sugars

Tasting: golden yellow color, beautiful bitter taste in the mouth

Pairings: for aperitif, with slightly acid and sweet desserts

Service: between 6 and 8°C

Aging potential: 2-3 years