

Et Cætera

Pétillant Naturel



Grapes varieties: Melon B.

Vinification & Aging: beginning of fermentation in tank for a week, cold stabilization until the bottling on January 2nd, 2025, second fermentation in bottle and disgorgement on March 31th, 2025

Analysis: 11% vol., < 0.5 gr/L of residual sugars, < 15 mg/L of total SO₂

Production: certified in organic agriculture

Pairings: for aperitif, with slightly acid and sweet desserts

Service: between 6 and 8°C

Aging potential: 2-3 years