



# Ancestral Method

## X Bulles



We are producing our **X 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% Melon B., 10% Côt

**Tasting:** The Melon B. brings the thinness of the bubbles, a salinity and the “minerality” to X Bulles, and the Côt, aromas of raspberry. This combination gives a well-balanced wine between fruits and freshness.

**Pairings:** X Bulles is a good wine for aperitif as well as a pairing of various desserts: a salad of fresh fruits, a raspberries-chocolate cake, or ice creams.

**Characteristics:** brut 11 % vol.; residual sugars 10.9 gr/l

**Service:** Serve fresh between 6 and 8°C.