

DOMAINE
CHAMP-LONG



PET NAT
« Éclats des Bulles »

Grape Variety: 100% Cinsault

Soil: Fresh sandy soil, late-ripening high-altitude terroir.

Vine Age: 10 years

Yield: 50 hl/ha

Winemaking: Hand-harvested, destemmed, crushed, pneumatic pressed, cold static settling (10-12°C) for 24 to 36 hours, fermentation at a low temperature (16°C).

At the end of fermentation, grape must is added for refermentation to create effervescence, then the wine is bottled early.

Tasting Notes: Pale yellow color, delicate aromas of flowers and lemon, lively, fresh, and tangy on the palate.

Food Pairings: Enjoy chilled as an aperitif, neat or in a cocktail, according to your inspiration!

Also pairs perfectly with a seafood platter.

Serving Temperature: 8°C

Aging Potential: 2 years

FAMILLE GELY - VIGNERONS

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