

# Brut Effervescence Méthode Traditionnelle



**GRAPE VARIETY** White-juiced Black Gamay

**TERROIR** Granite soils on the lower slopes

**CULTIVATION METHOD**

Traditional Gobelet pruning  
Average age of the vines 30 years  
Plantation density 10 000 vines per hectare  
Certifications TERRA VITIS and HVE ( for sustainable development and respect for the environment )



**VINIFICATION**

Produced 100% on our estate  
Low temperature pneumatic pressing immediately after manual harvest  
Low temperature alcoholic fermentation  
Secondary fermentation on our estate

**AGEING**

Aged on racks for 12 to 24 months for the fineness of the bubbles  
Manual riddling in traditional tapered wooden frames  
Dry « Brut nature » with no liqueur added to respect the freshness of the Gamay

**WINE TASTING**

Fruity, light and low in alcohol. Best drunk within a year.



Available in bottles of 75cl



A festive wine enjoyed as an appetiser or to accompany a dessert



Serve at 8°C



Best drunk within a year

*We are situated right at the heart of the vines on the slopes of Mont Brouilly, where we run our small family estate which has been passed down through eight generations. We work passionately with the utmost respect for the environment, our constant aim being to produce a high-quality grape while preserving the terroir*

*We are attached to the Gamay grape variety, which is ideally revealed on our granite soils, and we propose other forms of expression of this grape variety, notably through this original festive vintage, « Effervescence » entirely produced on the estate.*