

Bon Ami

BLANC DE BLANCS BRUT - MADE WITH ORGANIC GRAPES

Elaboration : Charmat Method

Color : White

Vineyard : Organic grapes are harvested at the right time to keep the freshness and the required features for sparkling wine production.

Vinification : After the pressing, grapes musts are cleaned out and prepared under cold conditions. The fermentation takes place in low-temperature conditions. Wines are then taken away and raised on fine dregs, before being stuck and filtered to prepare them for the second fermentation.

Second fermentation : We stabilize wines by cold process to avoid any tartaric haste. The second fermentation is generated by the addition of yeasts and sugar. It takes place at 18°C in stainless steel vats in order to ensure optimum homogenization. During the second fermentation, our vats are provided with an agitator so that yeasts and sugars are in suspension. Just before the bottling, the wine is filtered under iso-barometric pressure with microns filters.

Tasting : Light-bodied and crisp, with subtle exotic fruits, candied lemon zest and pineapple notes. A hint of pastry adds some richness contrast on the finish.

Food and wine pairing : To enjoy as an aperitif or with white meats.

