

Bon Ami

BLANC DE BLANCS BRUT - MADE WITH ORGANIC GRAPES

Elaboration : Charmat Method

Colour : White

Grape variety : Airen – organic grapes

Vineyard :. Located in altitude, vines are prematurely harvested then, grapes keep the freshness and the required features for sparkling wine production.

Geology : Clay-limestone soil.

Vinification : After the pressing, grapes musts are cleaned out and prepared under cold conditions during 24 hours. The fermentation takes place in low-temperature conditions. For a more intense freshness, the malolactic fermentation is not realized. Wines are then taken away and raised on fine dregs, before being stuck and filtered to prepare them for the second fermentation.

Second fermentation and ageing : 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.

