

# Pascal Bellier N.V. 'Reverie' Rosé Methode Traditionnelle Sparkling

WineWise Code	FPB-RERNV
Country	France
Region	Loire
Color	Sparkling
Alcohol by Volume	12
Acidity	4.1
Residual Sugar	13
Closure	DIAM
Annual cases produced	300
Varieties	Pinot Noir 100%
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	15 days
Aging method	Stainless Steel 100%
Aging duration (months)	6
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Lees Contact or Stirring	6 months
Malolactic	No
Added Sulfur	Yes, 120ppm
Soil Type(s)	Alluvial, Calcareous
Elevation (meters)	100
Vineyard Aspect	Northwest
Vine age (years)	20
Vine Yields hl/ha	60
Farming practices	Sustainable
Vine Training Notes	Taille Guyot
Grape Picking	Machine

## WineWise Notes:

Pascal makes a miniscule quantity of this highly perfumed and flavorful sparkler. It has been embraced by the market.



## Notes from the producer:

This family domaine situated on the banks of the Loire between the Châteaux de CHAMBORD and CHEVERNY is ideally placed on the limestone banks above the river. The Clos surrounded by high walls is the privileged site facing the sunset. The BELLIER family has grown grapes for many generations in CHEVERNY and COUR-CHEVERNY. Véronique and Pascal are the current owners.

## WineWise Notes on Pascal Bellier:

Pascal Bellier makes an array of splendidly clear and authentic wines in this little-known corner of the Loire, just south of Blois. Typical of the young generation taking over in the region, he is an adherent of Terra Vitis, a group of practical but forward-thinking growers practising “La Lutte Intégrée”, an essentially organic, but undogmatic, approach to viticulture.

