

L'UNIQUE GAZ DE SCHISTE

Terroir : Schist

Altitude : 150 metres

Surface area : 1 ha

Production : 2500 bottles

Grape varieties : 50% Grenache
50% Mourvèdre

Vinification : Hand – picked harvest, pressing direct, after cold setting the juice slowly ferments. Wine is bottle with some residual sugar (25g). A second fermentation starts in bottles. The disgorging takes place at the end of this fermentation (just 4 – 5g of sugar remain). Ancestral method.

Maturing : In bottle for 6 month.

Tasting notes : Nose of fresh sour fruits, raspberry, redcurrant. In mouth we found the fleshy while remaining tonic, the bubbles stay slim and elegant.

Aggrement : Simply with friends

