

# Perles

Sparkling - Brut  
Traditional method

*The elegance and gustatory pleasure of a festive wine*

<b>GRAPE VARIETY</b>	Chardonnay 50%, Pinot noir 40%, Folle Blanche 10%
<b>AGE OF THE VINES</b>	10 to 40 years old
<b>SURFACE</b>	1 ha
<b>CULTURE TYPE</b>	100% organic AB
<b>SOIL TYPE</b>	Sand, pebbles and clay over granite and gabbro rock
<b>HARVEST</b>	100 % by hand and selective grapes Yield 50hl/ha 13° by vol.
<b>NATURE VINIFICATION</b>	Pressing selection, settling of must, natural yeast, First fermentation in tank. On finished wine, mariage of 3 grape varieties. Second fermentation for the elaboration of traditional method in underground cellars of Tuffeau in Saumur (49)
<b>MATURATION</b>	36 months on slats in the cellars of chalk closed to Saumur (49)
<b>DESCRIPTION</b>	The dress lightly straw colored / pink pale is accompanied by fine bubbles, aromas of white flesh fruits going together in a mouth made very nice by the harmony of its three grape varieties
<b>FOOD AND WINE PAIRING</b>	Aperitive, Nantais cake, financier (cake), ...
<b>TASTING</b>	To be served to 6°C

