

The elegance and gustatory pleasure of a festive wine

GRAPE VARIETY

Chardonnay 50%, Pinot noir 40%, Folle Banche 10%

AGE OF THE VINES

10 to 40 years old

SURFACE

1 ha

CULTURE TYPE

100% organic AB

SOIL TYPE

Sand, pebbles and clay over granite and gabbro rock

HARVEST

100 % by hand and selective grapes

Yield 50hl/ha

13° by vol.

**NATURE
VINIFICATION**

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)

MATURATION

36 months on slats in the cellars of chalk closed to
Saumur (49)

DESCRIPTION

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

**FOOD AND WINE
PAIRING**

Aperitive, Nantais cake, financier (cake), ...

TASTING

To be served to 6°C



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