

L'O Brut

TRADITIONAL METHOD 2023



Organic farming

GRAPE VARIETIES

Chenin Blanc
Pinot Noir

TERROIRS

Grey schists

STYLE

Sparkling white wine made by traditional method,
Brut nature

VITICULTURE

Age of the vines : 29 years old
Shallow soil cultivation
Controlled natural grass cover
Organic farming
Yield : 15Hl/ha
Hand harvesting in small crates and hand-sorted
on the vine.

WINEMAKING AND AGING

Gentle pressing of whole clusters.
Natural fermentation with native yeasts.
After blending, aging for 4 months on lees in stainless
steel tank before bottling for « prise de mousse »
(secondary fermentation).
Aged on racks for 15 months minimum.

FOOD AND WINE PAIRING

Ideal for festive occasions, this wine accompanies
both aperitifs and desserts.

Aging potential
2 to 5 years

Serving
Between 8 to 10°C

