

POP'S

NATURAL SPARKLING WINE



Organic farming

GRAPE VARIETIES

Gamay
Négrette

TERROIRS

Gneiss
Blue marls of Toarcian Age

STYLE

Natural sparkling rosé wine

VITICULTURE

Age of the vines : 25 years old
Shallow soil cultivation
Controlled natural grass cover
Organic farming
Yield : 38Hl/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.
Fermentation stopped by cold and clarification
made in stainless steel tank.
Bottled early december for second fermentation.
Undisgorged.

FOOD AND WINE PAIRING

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

Aging potential
2 to 3 years

Serving
Between 8 to 10°C

