

# 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

