



## **BACK TO THE NATURE**

### PETILLANT NATUREL

This cuvée is one of my first venturing in the world of natural wines. The idea was to create something fun and unseen locally. In my part of Languedoc almost nobody makes sparkling wines.

The grapes getting more sun than most of the rest of France was a nice promise to get a juice packed with fruit. In the end I am really happy with the result. Both are cloudy sparkling wines that tastes more like grape juice than wine. It's fun & refreshing perfect for Apéritif.

Finally, being a kid from the 80's, the label we created was the perfect match for this wine!



#### **ORGANIC PETNAT WHITE**

50% VIOGNIER  
50% VERMENTINO

Made with natural yeast, zero sulfites and unfiltered. At the end of the fermentation, we bottle the wine and let it rest on its lees. No disgorging.

After opening the lees go back in suspension making the wine very cloudy with an incredible intensity of fruit with a dominance of pear.

Beautiful fine bubbles  
serve really cold, 3-5°

#### **ORGANIC PETNAT ROSE**

100% MOURVEDRE

Made with natural yeast, zero sulfites and unfiltered. At the end of the fermentation, we bottle the wine and let it rest on its lees. No disgorging.

After opening the lees go back in suspension making the wine very cloudy with an amazing texture, very soft tanins and the sensation of biting directly into the grape's bunch.

Beautiful fine bubbles  
serve really cold, 3-5°