

GRAPE

Pet' Mout' Rosé Petillant Naturel

WHY WE LOVE IT

- Petillant Naturel, aka “Pet Nat,” is one of the hottest growing categories right now in wine – It is a traditional method of producing sparkling wine where the wine is bottled prior to the completion of primary fermentation.
- Grapes used for this wine are sustainably farmed and harvested from the Area of Tonnerre, which is close to Chablis

Varietal Composition: 100% Pinot Noir

Elaboration: Skin Contact Method. According to Methode Ancestrale- A traditional method of making sparkling wine that is, in fact, the world's most ancient. The wine is bottled before the primary fermentation is finished, delivering a lower pressure, lightly sparkling wine in the petillant style. The wine is finished without the addition of secondary yeasts, sugars, or sulfites.

Tasting Notes: The Rosé gives a dark pink color. It's a lively wine of subtle red berries aromas. This Rosé is a relevant wine of dessert with powerful aromas of flowers which goes perfectly with ice creams and brings freshness on the end of meal

PRESS

n/a

PRODUCER BACKGROUND

All of you know the Moutard family well for their fantastic work in Champagne as a leading producer in the Cote des Bar. Several years ago the family purchased an existing domaine in Burgundy, where they are producing a bevy of interesting offerings, from Premier Cru Chablis, to singular bottlings from Tonnerre and Irancy, to Petillant Naturel.

