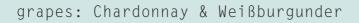
PET NAT BLANC DE BLANCS 2022



DESCRIPTION

* fresh fruitcake
* cheeky exotic (Maracuja, Mango)
* dry
* #lightandcrispy
* 12,5 Vol %

HOW DID I DO?

Vinification is the same on my 2 Pet Nats:

- * handpicked grapes end of august * direct press with the whole bunches * skin contact 10-24 hours * 100 % spontaneously fermentation * the still fermenting juice was filled into a pressure bottle * 8 months on the yeast * shake it
- * disgorged it on my own

O additons. O sulfur.

don't think, just drink.



NATUREL

PÉTILLANT