



## Valet de Carreau Natural Sparkling White

The grapes are carefully picked and sorted by hand. Vinification process with direct press and cold settling for 24 hours. The Alcoholic fermentation is made with indigenous yeasts and stopped by cooling before the end of sugar. Filtering of the deposit before bottling for a traditional sparkling refermentation process in the bottle with no sulphites added.

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| Varietals       | Clairette 50%, Bourboulenc 50%,                        |
| Soils           | Ancient Rhône sandy alluvium                           |
| Robe            | Straw yellow color                                     |
| Nose            | Fresh nose with note of apple and pear                 |
| Palate          | Fresh and lively palate, delicately, with fine bubbles |
| Serve           | T° 8-9° C  |
| Potential aging | To drink chilled, on its youth, within 2 years         |
| Alcohol         | 11,5°  |

This elegant sparkling white wine is excellent as an aperitif or to pair with sweet and pancakes, waffles, and fruit desserts.