



PET NAT'

NATURAL SPARKLING WINE
NO SULFITES ADDED

GRAPE VARIETIES

50 % Pinot Noir, 25 % Grolleau Noir, 25 % Grolleau Gris

TERROIR

Limestone-clay on a hillside above our cellar.

WINE MAKING

Harvest is done by hand on the heights of a beautiful hillside overlooking the cellar of Coutures.

The alcoholic fermentation is stopped by cold the moment the wine reaches 15g/L of residual sugars.

The wine is bottled to restart a natural alcoholic fermentation in a room at 17-18°C. (63 °F)

No sulfites are added.

TASTING

To be served between 4°C and 6°C. (39.20 °F - 42.8 °F)

FOOD AND WINE PAIRINGS

Pet'Nat can be very nice as an appetizer, with salmon tartar or a strawberry tart.



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