



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

100% manual harvesting

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

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

No sulphites are added.

TASTING

To be served between 4°C and 6°C.

FOOD AND WINE PAIRINGS

Pop et nat is highly recommended as an aperitif thanks to its freshness and red fruit aromas. It also goes well with prawns and red fruit tarts.



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