

PLUME



Vin de France

N°23

VARIETY :
100% Cinsault

AGE OF VINES :
45 years old

LABEL :
Organic Certified

SOIL/ EXPOSURE :
Valanginian clay-limestone on blue laminated marl,
north-facing.

VINIFICATION :
Hand-harvested in crates. Native yeasts, no inputs,
whole bunch pressing. Bottled at 1005 for in-bottle
bubbling.

AGING :
Vat and bottle

TASTING :
Red fruit on the nose. Fresh, light and delicate on the
palate, with fine bubbles - pure candy! A "picolability"
index of 12 out of 10...

FOOD AND WINE PAIRING :
As an aperitif or with sushi...

TOTAL SO₂: <10 mg/L - TAV: 10.5%.

AGING POTENTIAL: 3 to 4 years

A STORY:
An experiment that turned out well. A Pet'Nat!