



Les Hautes Noëles "hé ho Les Bulles" Vin Pétillant Naturel Rosé

Les Hautes Noëles fun loving bubbles! This sparkling rosé is produced according to the traditional sparkling wine method known as “ancestral”. Bright and cheery, with nuances of mixed berries and grenadine.

VARIETY: 80 % Grolleau noir, 20 % Grolleau Gris.

VINEYARDS: Organically farmed estate vineyards

SOILS: sandy loam & micaschist

AVERAGE VINE AGE: 20-30 years

HARVEST: Manual

VINIFICATION: Direct pressing, the fermentation is started in vats, then stopped at a density of about 1030 (55g of sugar and 8.5% alcohol). Bottling with the addition of encapsulated yeast in order to restart the fermentation and generate carbon dioxide.

AGING: Disgorging and corking. The final result is 9.5% alcohol and 30 grams of residual sugar per liter. Bottled spring following vintage.

