

GRAPE

Pet' Mout' Chardonnay Petillant Naturel

WHY WE LOVE IT

- Petillant Naturel, aka “Pet Nat,” is one of the hottest growing categories right now in wine – It is a traditional method of producing sparkling wine where the wine is bottled prior to the completion of primary fermentation.
- Grapes used for this wine are sustainably farmed and harvested from the Area of Tonnerre, which is close to Chablis

Varietal Composition: 100% Chardonnay

Elaboration: According to Methode Ancestrale- A traditional method of making sparkling wine that is, in fact, the world's most ancient. The wine is bottled before the primary fermentation is finished, delivering a lower pressure, lightly sparkling wine in the petillant style. The wine is finished without the addition of secondary yeasts, sugars, or sulfites.

Tasting Notes: The bubble is fine and gives a delicate pearl necklace. Attractive color of white gold. The aromas of citrus fruits, floral and mineral go very well with freshness and elegance in mouth in addition to an acidity which allows balance between aromatic power and softness.

PRESS

n/a

PRODUCER BACKGROUND

All of you know the Moutard family well for their fantastic work in Champagne as a leading producer in the Cote des Bar. Several years ago the family purchased an existing domaine in Burgundy, where they are producing a bevy of interesting offerings, from Premier Cru Chablis, to singular bottlings from Tonnerre and Irancy, to Petillant Naturel.

Print Shelf Talker

