



Méthode Ancestrale
 Low alcohol Pineapple
 Mango dessert Powerful bouquet
 Ancestral Method Exotisme
 Ananas
 Fine bubbles
 Entremet à la mangue



Grape varieties

100% Muscat à petits grains.

Winemaking

Ancestral method, in vat. It only uses the natural sugars present in the grapes, also giving a low alcoholic content. Aged for 3 months.

Tasting notes

This wine with its golden-yellow color boasts a complex, powerful bouquet and develops aromas of white flowers and exotic fruit. Creamy mousse with fine bubbles. On the palate, it is fruity, very fresh and well balanced, giving the taster the impression of biting into a fresh grape.

Food and wine pairing

This wine will be perfect with appetizers, fruit dessert or fried apricots.

Technical information

Alcohol contents: 7.5%
 Residual sugar: 60-80g/l (Doux)

Serving suggestions

Serve chilled, between 4 and 6°C.

Available in

75 cl.

Classification

Quality aromatic sparkling wine.
 Product of France.

Rewards

2018 - MUSCATS DU MONDE - Bronze Medal

2017 - MUSCATS DU MONDE - Silver medal

2013 - MUSCATS DU MONDE - Gold medal