



Méthode Ancestrale  
Low alcohol  
Grenadine Coral treat  
Gourmandise  
Fine sweetness  
Ancestral Method Acidulé  
Strawberry salad  
Convivialité



### Grape varieties

100 % Gamay from the Beaujolais region.

### Winemaking

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

### Tasting notes

Deep pink tinted robe. Lasting bubbles.

The aromas are very expressive. Nuances of fresh fruit such as cherry and raspberry. To the taste, a fine sweetness accompanied with an pleasant effervescence brings out fruity tastes of strawberry and cherry. The wine is elegant.

### Food and wine pairing

Any chocolate dessert like a chocolate cake or a tiramisu.

### Technical information

Alcohol contents: 7.5%

Residual sugar: 45-50g/l (Demi-ec)

### Serving suggestions

Serve well-chilled, between 4 and 6°C.

### Available in

75 cl.

### Classification

Quality aromatic sparkling wines.  
Product of France.

### Rewards

2019 - Concours International du Gamay - Gold medal

2018 - Concours International du Gamay - Silver medal