



Red berries

Watermelon

Fruit de la passion

Originalité

Passion fruit

Fruity

Originality

Pastèque Méthode Ancestrale



Grape varieties

Muscat à petits grains. Depending on the year, a small percentage of other varieties may enter the blend in order to maintain the style.

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 pink color has a creamy mousse with fine bubbles.

Complex and fullbodied nose typical of Muscat, strengthened by a very pleasant note of red berry.

On the palate, it is fruity, very fresh and well-balanced.

Food and wine pairing

Enjoy around a fruit dessert like strawberry or raspberry macarons, a raspberry cream cake or a strawberry.

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 wines.

Product of France.