

Château de la Grave

BULLE DE CAMPAGNE

REGION : Bordeaux

VSIG : Sparkling wine - Traditional
Method

COLOR : Rosé

GRAPE VARIETIES : Cabernet

Sauvignon

DOSAGE : Brut Nature

The traditional method is a method of making sparkling wines that involves a secondary fermentation of a still wine in bottles after adding a liqueur de tirage. The traditional method of making sparkling wine is identical to the champenoise method for making champagne.

Stages of sparkling winemaking using the traditional method:

The grapes are vinified at the estate in vats. The resulting wines are called still base wines (non-sparkling).

Sparkling wines are made in the REMY BREQUE cellars using our still wines. A tirage liqueur (a solution of cane sugar and yeast) is added to the cuvée before bottling, and the bottles are then aged on slats for at least 9 months.



The secondary fermentation takes place in the bottle. Under the action of the yeast, the sugar from the tirage liqueur is transformed into alcohol, producing carbon dioxide, which dissolves in the wine and produces the foam and bubbles: this is called prise de mousse.

During this time, the yeasts transform, releasing aromas and leaving a deposit. Periodic riddling of the bottles removes the sediment from the neck of the bottle.

The final step is disgorging, which involves removing the yeast deposit that has accumulated under the cork.

Then, a liqueur d'expédition (a mixture of aged wine and cane sugar) is added to fill the removed sediment: this is the dosage.

Depending on the percentage of sugar contained in the liqueur d'expédition, the resulting sparkling wine will be brut, demi-sec, or doux. In the case of "Brut Nature," no liqueur d'expédition is added.



Vineyard in organic and biodynamic agriculture
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