

Château de la Grave LES CHOSES QUI PETILLEN

REGION : Bordeaux
VSIG : Pet Nat
COLOR : White or Pink
GRAPE VARIETIE : Merlot
ALCOHOL : 12,5%
AGEING TIME : 2 years
CERTIFICATION : organic wine
(Ecocert)

VINIFICATION :

Destemmed and pressed harvest.
Fermentation with indigenous
yeast and no added sulfur.
An ancestral method of bottling
wine that is only partially
fermented.

While the first and only
fermentation continues in the
bottle, the resulting carbon
dioxide is trapped.
After a rest period of a few
months, the gas is absorbed into
the bottled wine in the form of
bubbles.



The “Pet Nat” is a naturally
sparkling wine. CO₂, or carbon
dioxide, is present in the bottle
without any additives or inputs.
Carbon dioxide is naturally produced
by the yeast when it consumes the
sugar present in the grape must.

The wine is bottled during this
fermentation phase to retain the
CO₂ in the bottle until the end of
the fermentation process. These
are natural wines.

Born from a natural
effervescence, this sparkling wine
is without sulfites, unfiltered and
slightly cloudy. Its foam is light
and the fruit aromas intense.
Served chilled, it will be perfect
as an aperitif or after the meal, to
end the evening well....



Vineyard in organic and biodynamic agriculture
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