



GENERATION

Baron Coulon, PetNat

IDENTITY

Color	White
Grape varieties	Sauvignon Blanc 60%, Colombard 40%
Appellation	Vin de France
Degree	10% vol

TERROIR

Soil	Fresh clay-limestone.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	By night.
Vinification process	Indigenous yeast, not filtered, no fining, not disgorged, no added sulfite.

TASTING NOTES

	Pale color with green reflection, sediment.
	Crispy, pear and white fleshed fruits, fresh almond.
	Fine and discrete bubbles.

Finish

Generous finish, fresh and round.

SERVICE

Food and wine pairing	Salmond tartar with an aperitive, or Lemon curd with desserts.
Service	8/10 °C

AVAILABLE FORMAT

Format	Available in 75 Cl
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2017 was Clémence and Louis-Jacques's wedding, we needed a festive wine! The first sparkling wine we made was very interesting, but a bit far from our winemaking practices... we used the CO2 from other tanks to create a sparkling wine!

The second recipe that we taste now follows a **traditional or champenoise method**: first fermentation with native yeast, second fermentation in bottle. We wanted a **natural, artisanal result**: we chose not to filter, disgorge or add sulphite! The result is a festive wine with a low alcoholic degree. The lees present in the bottle give a cloudy color to the wine, it is necessary to go beyond that. This sediment continues to work and gives the wine pleasant buttery notes, while retaining its great freshness: pear, citrus.

2021: Jancis Robinson 16,5/20: "Sauvignon Blanc and Colombard. Indigenous yeast. Unfined, undisgorged. Such a glou-glou, pert little pét! Elderflower and crunchy green apples, borage and cucumber. Tiny, tiny bubbles turn to lace in the mouth. In the middle of a heatwave, this cool-tasting wine was fantastically thirst-quenching." (TC), **Rosemary George, MW:** "60% Sauvignon and 40% Colombard. No fining or filtering and the second fermentation takes place in the bottle. Very Sauvignon on the nose. Frothy, rounded and fun."

