



Tattarrattat

Vin de France

Juicy fresh red fruits, sour cherry and crunchy red apple, with a light natural fizz. Fermented and preserved naturally under carbonic gas, without sulphites. Serve room temperature or slightly chilled. Produced with minimal intervention : sustainable and vegan.

Carbonic Maceration
No added sulphites
100% Merlot



Winemaker note

« Commonly used in the Beaujolais region, we decided to explore the carbonic maceration technique to break the rules of the classic Bordeaux winemaking. Tattarrattat is produced with our plot called "Terrasses Bas" from our clay and limestone terroir . Harvested in full bunches, directly tanked and inert with carbonic gas. The result is lively Merlot and a pure fruit expression. No sulfites added. »

William Kalvik, Head of dreams

Technical Info

Total volume produced : 3,200 btl
Alcohol : 13,5 % vol
pH : 3,41
Residual sugar : <0,2 g/L

