

CHATEAU DE LA GRAVE  
*Les Choyez qui pétillent*



*Le Goût des Choyez*



« *Le Goût des Choyez* » is a collection of anecdotes around wine. It's an adventure that allows us to explore new tastes, new techniques and methods of work or, conversely, to recover ancestral savoir-faire.

« *Les Choyez qui pétillent* » ou Pet Nat is an accessible wine, with a carefree spirit, made to be drunk with friends. No fuss here ! It is a light wine drinkable on all occasions: aperitif, brunch, pétanque ...

**Vintage:** 2020

**Grapes :** Colombard 100 %

**Terroir:** Limestone & clay, gravels & clay Soils. Vines on slopes.

**Viticulture:** Certifié HVE3. In Conversion in organic Agriculture.

**Annual production:** 3000 bottles

**Tasting notes :** A « pétillant naturel » or « Pet nat » is a natural sparkling wine. We experiment here, for pleasure and fun, and we rediscover an ancestral method lost without any input or sulfite.

Unlike sparkling wines like Champagne, the ancestral method consists of bottling wine that is only partially fermented. As the first and only fermentation continues in the bottle, the resulting carbon dioxide is trapped. After a few months rest period, gas is absorbed in the bottled wine as bubbles. Here is, your natural effervescence was born and natural bubbly is ready to drink.

Its foam is light with fine bubbles and intense fruity aromas. On the palate, more citrus fruit, a nice freshness and a slight and refreshing bitterness : this sparkling wine is ideal for a start or a late evening.

Temperature of service : 8°C

The history of the domain begins at the XVI<sup>e</sup> century. Since 1910, each generation of the family has always worked to improve the quality of its wines and make them today a reference in our wine area and a great value for our customers. All of our wines have an history... They are popular, authentic and modern wines.

Our work is based on agricultural practices which respect Nature in order to maintain a nurturing and protective environment.

We are engaged in the conversion of our vineyard in Organic Agriculture. This thoughtful decision prolongs our HVE3 certification and is definitely the way forward for our terroir.

"Producing better and respecting natural balances is our pride." Lou, Philippe & Valérie Bassereau