

Carefully selected organically certified grapes are used for the vinification of original cuvées, crafted with complete freedom

turbulent

Sparkling Rosé – Vin de France



Grape Variety	Gamay
Growing Method	Organic viticulture
Vinification	Vinification at the Domaine Sérol using the ancestral method . Direct pressing. Alcoholic fermentation begins in tank at low temperature with indigenous yeasts. Bottled without any additional dosage liqueur. Fermentation continues in the bottle, still with indigenous yeasts. The wines are then stabilized using the transfer method. Alcohol content: 11% ABV. Natural residual sugar: 5 g/l.
Bottling	Lightweight glass bottle (775 g) Crown cap closure Available in 75 cl / 150 cl
Certification	Organic wine certified by FR-Bio-01-Ecocert Agriculture France
Service	Serve at 11 °C. Can be cellared for up to 2 years.

