

GRAPE JUICE

GRAPE VARIETY

100% muscat small grain.

ELABORATION

To be kept longer and under the best possible conditions, our grape juice is pasteurized, which consists of heating it between 62° and 88°C, before a sudden cooling, which allows the elimination of micro-organisms, while keeping the properties and flavors of grape juice.

TASTING

Thanks to a very aromatic grape variety, this grape juice develops apricot and honey notes, which will appeal to the whole family.

FOOD & WINE PAIRINGS

Taste or desserts, fruit tarts, as an aperitif in cocktail, its muscatel aromas can very well be combined with amber rum and a dash of lemonade for example.

PACKAGING

•1 L bottle



CÉLESTE

NAMING

Aromatic Sparkling Wine – Sweet

GRAPE VARIETY

Fine Muscat

VINIFICATION

Ancestral Method, The ancestral method is the original method of a sparkling wine. It is done by fermentation spontaneous, it consists in bottling the wine prematurely, before the end of the alcoholic fermentation of the must. This without the addition of liqueur (drawing or shipping). Natural sugars of the grapes and yeasts are locked in the bottle or the fermentation will be able to resume. The carbon dioxide produced at this stage will create the effervescence of the wine.

TASTING

Light (8°), fresh and very aromatic, it reveals nice fine bubbles, aromas of fresh fruit and muscat grapes, a nice balance in the mouth between sweetness and freshness...

METS AGREEMENT

Savory sweet aperitif, or as a dessert with fruit tarts, pancakes, waffles, etc.

Serve at 8°.

PACKAGING

Bottle of 0.75 L



CASSIOPÉE

APPELLATION

Brut Nature sparkling wine, Blanc de Noirs

GRAPE VARIETY

Caladoc

VINIFICATION

A 'blanc de noirs' is made exclusively from the fermentation of black grape juice. Closed tank method. The second fermentation takes place in a pressure-resistant tank, where a liqueur d'expédition composed of sugar and yeast is added to the base wine. It is in this tank that the second fermentation takes place. The carbon dioxide produced by the liqueur d'expédition creates a boiling effect due to the internal pressure of the alcohol that forms.

TASTING

A sparkling wine with a pale gold colour and green and silver highlights. The bubbles are very fine and numerous. The mousse is creamy. On the nose, the wine has notes of citrus, hazelnut, white flowers and fresh bread. On the palate, the attack is fruity and mineral. This wine is light and lively.

FOOD AND WINE PAIRING

Enjoy it any time! As a sweet and savoury aperitif, with dessert or in cocktails! Serve at 8°C.

PACKAGING

0.75 L bottle

