

L'ÉCLAT

IGP MÉDITERRANÉE BRUT NATURE 2023

In organic conversion - Regenerative agriculture



VARIETIES

Clairette (100%)

TERROIR

Southern Luberon, north-facing exposure

SOIL

Well-drained clay-limestone

AGE OF VINES

40–60 years

ANNUAL PRODUCTION

2 500 bottles

YIELD

55 hl/ha

ALCOHOL

Degree of alcohol : 12,5%

VINIFICATION

Secondary fermentation using the traditional method.

AGEING

Aged on lees for a minimum of 9 months.

No sugar added at disgorgement.

TASTING NOTES

Pale yellow color. Aromas of pear with delicate floral notes. Fruity palate with a brioche-like finish and hints of dried fruit. Fine, persistent bubbles.

FOOD PAIRINGS

Perfect as an aperitif or served with dessert

TASTING TEMPERATURES

8–10°C

AGEING POTENTIAL

3–4 years

