

















100% Malbec Vines 40 years old on average.



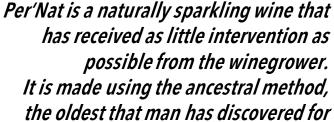
Limestone ground, on slopes exposed North-East.



Slow maturity of the grapes for a good balance between alcohol and acidity. Directly pressed without the final squeeze. No added sugar or liqueur. The wine is not disgorged which causes a slight haze in the bottle. Aged on fine lees in tanks.



The energy of a light bubble accompagnies the notes of white-fleshed fruit in a balance of beautiful vivacity.



During the last edition of <u>Nuits Sonores</u>

in Lyon, festival-goers loved the great

freshness of this Pet'Nat' with its ideal

drinkability. Fine bubbles to reveal the

vibrant aromas of Malbec.

What does Pet'Nat mean?

making sparkling wines.

Will go perfectly with a plate of Serrano ham at Django,



THE address to eat "tapas" in Pigalle.



Recommendations: Serve between 53 and 56°F

Ageing potential: At least 5 years