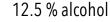




An abbreviation for Pétillant Naturel, a
Per'Nat is a naturally sparkling wine that
has received as little intervention as
possible from the winegrower.
It is made using the ancestral method,
the oldest that man has discovered for
making sparkling wines.



PET'NAT





100% G14, a naturally resistant variety to illness Vines are 10 years old.



Exposed South-East, on gentle slopes.



The maturity of the grape variety is achieved at a very low level. Ideal for sparkling wines. Directly pressed without the final squeeze. No added sugar or liqueur. The wine is not disgorged which causes a slight haze in the bottle.



The clean and textured bubbles blossom into aromas of ripe fruit with a beautiful balance.



Just imagine yourself enjoying a glass of this, seated at a table on a terrace in the heart of the Marais in Paris, at Maison Plisson Beaumarchais.



Recommendations: Serve between 53 and 56°F Ageing potential: At least 5 years