

— La Compagnie des Grands Terroirs —

CHÂTEAU DE MINIERE - BULLES DE MINIÈRE ROUGE

VIN MOUSSEUX



Sparkling wine

Surface Area :

29 ha

Terroir :

Sandy clay

Vineyard :

Organic certified farming of 40-50 years old vines on a south, south west exposure. Single guyot pruning. De-budding, manual green harvesting and deleafing and complete grassing

Assemblage :

100% cabernet franc

Winemaking process :

Carbonic maceration, maceration before cold fermentation. Bottled with the property grape juice for bubble. A second fermentation when bottled

Ageing :

18 months on racks following the traditional method

Tasting :

A cocktail of acidic red fruits and savory, full, fresh taste of pomegranate

Wine Consultant : *Derenoncourt Consultant since 2015*