

Domaine Sebastien Brunet Petillant Natural '100%' 2020

The Land

Region: Loire IGP Vineyards: .6 ha of estate parcels Grape: 60% Groulleau, 20% Gamay, 20% Cabernet Vine Age: 55 years Soil: Flinty-clay Altitude: 100 meters Aspect: North & South facing Farming Practices: Certified Ecocert Harvest Date: September

The Cellar

Yeast: Spontaneous Maceration: No Fermentation: Spontaneous lasting 3 weeks in stainless steel without temperature control Malolactic: No Aging: 2 months in stainless steel Residual Sugar: 0 g/L Finishing: Unfiltered Production: 4,000 bottles Closure: Cork

Tasting Notes: Expressive red color; juicy red berry fruits finishing with loads of minerality

