



Pleasure | Bubble Instant

GRANDE COURTADE



Cuvée Instant Bulle

IDENTITY

Color	White
Grape varieties	Sauvignon, Pinot and Viognier
Appellation	Vin de France
Degree	11% vol

TERROIR

Soil	Fresh clay-limestone.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	By night.
Vinification process	Indigenous yeast, not filtered, no fining, not disgorged.

TASTING NOTES



Finish

Pale color with green reflection, sediment.
Crispy, pear and white fleshed fruits, fresh almond.
Fine and discrete bubbles.

Generous finish, fresh and round.

SERVICE

Food and wine pairing	Salmond tartar with an aperitive, or Lemon curd with desserts.
Service	8/10 °C

AVAILABLE FORMAT

Format	Available in 75 Cl
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FEATURE

The second fermentation is made in bottle : the lees stays to work also after the bottling (like a Champagne), in order to offer richness, and roundness. Don't be scared by the sediments, they are due to this vinification process ! Selected and tasted by Jamie Goode: "This is an undisgorged Pet Nat from organic grapes from the Languedoc – it's from one of Famille Fabre's properties. I taste it and waffle about Pet Nat"

Dry
Fruity
Rich