



Le Mystère Pétillant 2020

- Vin de France
- 100% Sauvignon Blanc
- Residual sugar 2 g/l, alcohol 11%
- Fresh and crispy pétillant naturel
- Picked by hand on 19th of August 2020, fermented naturally in an open stainless steel tank without temperature control, cooled down at 6-8g of residual sugar and bottled by hand, then continued to ferment in bottle.
- No fining, no filtering, no additions (and no so2).
- The wine has some lees on the bottom of the bottle, depending on the taste, they can either be blended in to the wine before opening of the bottle, or decanted out if preferred.
- The *mystère pétillant* means "a sparkling mystery" and every year the pétnat is a little different.



” Fresh and bubbly, cider-like pétnat from Sauvignon Blanc.”

Questions? Ask from the winemaker!
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