

LE MYSTÈRE PÉTILLANT 2022

charivari

AOC	Vin de France (pétillant naturel)	
Varieties	Sauvignon Blanc 100 %	
Alcohol	12,5 %	
Res. sugar	1 g/l	
Vinification	Picked by hand and then whole-bunch pressed to stainless steel tank where it fermented naturally. Before the end of fermentation, the wine was cooled down and then bottled by hand without fining or filtering. After it warmed up, the wine re-fermented in the bottles. Only 1959 bottles made.	
Style	This sparkling mystery is a "pétillant naturel", meaning it's naturally sparkling. Very refreshing and cheerful with plenty of citrus fruit and crisp apple notes.	
Suggestions	Great wine for aperitif, picnics and brunches! At its best when served well chilled and kept straight up (to keep the lees on the bottom). Try with deep fried shrimps and other seafood or with sushi.	

The pétnat is the most difficult wine to produce - but also the most fun!

At the moment of bottling, it's still impossible to say how it'll end up.

That's why it's called the "sparkling mystery".

Nea Berglund, winemaker



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