

LE PAS SAINT MARTIN

*Vigneron de Loire*

METHODE ANCESTRALE

*"La Vie en Rose"*

« The « méthode ancestrale » is a very old technic for producing sparkling wine, it is specifically used for aromatic grape varieties. This technic is radically different than the « méthode champenoise » wich enhances aromas because aged in bottle. » (Brunel 1992)



**Grape variety : 100% grolleau noir**

**Yield : 50 hl/ha**

**Vinification : Hand picked harvest  
Slow crushing  
Static clarification  
Fermentation in a tank with natural yeasts  
Fermentation continues into the bottle  
Disgorging process at 10,5 %vol  
Alcohol content : 10,5 % vol**

**Organic wine, controlled by Ecocert**

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