PAPILOU

Vin de France







Winegrower's note

Like the birth of a butterfly, Papilou evokes the revelation of delicate pink bubbles when the bottle is opened.

A wine elaborated in harmony with Nature. A wine committed to an agriculture respectful of biodiversity and the protection of pollinators.

A fresh, very aromatic wine, to be enjoyed in all conviviality!



Winemaker's note

A part of the musts coming from direct pressing will carry out the first fermentation and constitute the base wine.

After the blending of the different vintages obtained, we add a second part of the must (kept cool since the harvest) to carry out the second fermentation: the taking of foam, bubbles get formed naturally in the wine.

This blend will then be bottled with the last part of the grape must as a shipping liqueur.

Dosage 5q/l - Pressure 2 bars.



Tasting notes

This sparkling wine, with a fine and regular effervescence, has a beautiful and elegant pale pink color.

The expressive nose is marked by notes of red fruits.

On the palate, this wine is well-balanced, with freshness and roundness. It offers a generous, fruity and greedy finish.

To be consumed between 9 and 12°C, as an aperitif or with with gourmet snacks.



Grape Varieties

Cinsault, Pinot noir



