



PLAISIR



L'Instant Bulle, Pet...Nat, 2025

Languedoc-Roussillon, France

PRESENTATION

2017, Clémence and Louis-Jacques' wedding year, inspired this festive wine: traditional method, native yeast fermentation, no filtration or disgorgement.

LOCATION

Sunny river bank.

TERROIR

Cool clay-limestone soil.

HARVEST

By night to preserve aromatic freshness.

WINEMAKING

1st fermentation with indigenous yeast, 25g of natural sugar retained, cold stop with tangential filtration. 2d fermentation in the bottle with addition of yeast. Not disgorged, not filtered, not fined.

AGEING

Stainless steel tank.

VARIETALS

Sauvignon blanc 60%, Colombard 40%

TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 10 years old

10,5 % VOL.

Contains sulphites.

SERVING

8/10 °C

AGEING POTENTIAL

1 to 3 years

VISUAL APPEARANCE

Pale colour with green highlights.

AT NOSE

Crisp pear, white-fleshed fruit and fresh almonds.

ON THE PALATE

Fine, persistent bubbles, floral attack, William pears. Generous, fresh and rounded finish.

FOOD PAIRINGS

Aperitif, salmon tartar, pineapple desserts.



REVIEWS AND AWARDS

JAMESUCKLING.COM

88/100

"An herbal, fresh and laid back sparkling wine with limes, pebbles and pears on the nose. Medium-bodied with a fresh character developing and a simple finish. From organically grown grapes. Drink now. Crown cap."

James Suckling

