



Loire, Stéphane Orieux, Scintilla, France, Effervescent Brut

France

In Vallet, capital of the Muscadet region, the family has been cultivating a 19-hectare vineyard for three generations, respecting nature and each vintage.

Their vineyards have been certified organic for over 1/4 century. Their terroirs are carefully tended to respect the rhythms of nature. Yields are adapted, grapes are harvested by hand, and pressing is gentle.

PRESENTATION

"Every day, we learn more about each of our terroirs. Every day, we strive to bring the grapes to optimum ripeness. Every day, we work to ensure that each wine expresses its own unique identity."

TERROIR

Poorly fertile, silty-clay on micaschist

IN THE VINEYARD

Folle Blanche: 50 years Chardonnay: 15 years old

Planting density: 6500 vines/ha Double guyot pruning 8 buds Mechanical weeding

Manual debudding Hand harvesting Yield 45 to 50 hl/ha

WINEMAKING

Gravity transfer. Gentle direct pressing

First fermentation in tanks with indigenous yeasts and bottling for sparkling.

AGEING

Aged on laths for a minimum of 18 months in underground cellars.

Disgorging and corking.

VARIETAL

Melon de Bourgogne 100%

GM· NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

6-8°C

AGEING POTENTIAL

2 to 3 years

TASTING

A delicate, festive wine whose fine bubbles release aromas of flowers, white fruits... The palate is fine and full, and the effervescence gives lightness, tonicity and balance to this traditional method.

FOOD PAIRINGS

A festive wine to open for an event or as an aperitif. It also goes well with white fruit desserts.

