

La Fleur de Fusil

Vin de France

Grape variety: Gamay, Côt, Pinot Noir

Winemaking method: Traditional champagne method. This wine is fermented with natural yeasts.

Aging: on laths inside tufa cellars for a minimum of 12months



DESCRIPTION

Like rich and subtle sea salt, this wine is a light and airy representation of our complex terroir of flint. It is also a nod to the diversity of flowers in our vineyard. On the patch of grass between the vines, you can find dandelion, poppy, violet, purslane, and buttercup.



PARTICULARITIES AND ADVICE



WINE TASTING

- Pink peach-colored hue
- The bubbles are fine and delicate
- The nose is fruity with red summer berries notes (red currant, raspberry, strawberry)
- The attack is ample and gourmet
- Very expressive, round and lingering in the mouth



PAIRING

This wine can be served in aperitif or with a lightly sour dessert. This wine can surprise you with sweet and savory dishes like salmon and citrus fruit terrine or pork and pineapple sauce.

Notes :

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