



LA PÉTILLANTE ELSA

Grape variety: Gamay 50%,
Côt 40%, Pineau d'Aunis 10%

Age of vineyard: > 15 years

Terroir: Thésée and St-
Romain on clay-sandy and
flint clay soils.

Size mode : Guyot simple

Tasting :

Dry, fresh, aromatic and
delicious rose bubble, which can
accompany aperitifs as well as
chocolate desserts.

Culture mode :

Vineyard in Organic Agriculture,
using neither pesticide nor
chemical fertilizer, vineyard
grassed and cultivated under the
row, contribution of organic
manure from the decomposition
of plant matter (leaves, grass).

Vinification :

Separation of juices during
pressing. Cold clearing and
alcoholic fermentation under
controlled temperatures (18 to
20°C) in order to preserve the
maximum of aromas. Growing on
fine lees during the winter to
refine the wine. Filtration on
land, disgorgement and bottling.

Samuel BARON
95 Rue de St-Romain
41140 THÉSÉE - France
Téléphone : 06.30.37.14.02
e-mail : vignoblebaron@aol.com

