



Brut Atmospheres

Quality Sparkling Wine (Traditional Method)

Type of Wine: Blending of Folle Blanche (80%) and Pinot Noir (20%)

Soil: The Folle Blanche is produced on a clayey and sandy soil whereas the Pinot Noir is produced on an ortho-gneiss hillside soil.

Yield: The yield average is 60 hl/hectare for the Folle Blanche and 50 hl/hectare for the Pinot Noir.

Age: The vines are 10 years old for the Pinot Noir and 18-30 years old for the Folle Blanche.

Tasting/ eat with: This is a dry wine with fine bubbles. You can drink it as an aperitif with appetizers.

Vinification: Hand picking, pneumatic pressing. We need 1.7 kg of grape to make 1 liter of wine. The vinification of the basic wines is made in vats and then in bottles for the sparkle fixing. Elaboration: at least 3 years on laths. Maturing in bottles during 24-36 months and then disgorging 2 months before sending.

Production: 10,000 bottles each year.

