

L'EFFERVESCENCE DE LA PEYRE

VIN DE FRANCE ● NON-VINTAGE

Grape variety: 100% Sémillon



PRÉSENTATION : L'Effervescence is a Blanc de Blancs produced using the traditional method. This cuvée highlights the original expression of this grape variety in an extra brut sparkling wine. It stands out for its fine bubbles and its gastronomic style, combining freshness, elegance, and aromatic complexity.

VINEYARD : The grapes come from plots rooted in clay-limestone soils. The vines, around 68 years old, produce concentrated and expressive fruit. The vineyard is farmed organically, respecting both the terroir and the natural balance of the vine.

WINEMAKING & AGEING : Harvesting is carried out by hand to preserve the quality of the grapes. The base wines are fermented in barrels, then aged on lees for approximately six months. The secondary fermentation follows the traditional method, with a further 14 months of ageing on lees before disgorgement.

TASTING NOTES :

Nose : floral aromas with notes of yellow fruits, apple, and dried fruits.

Palate : fine and elegant bubbles, with great freshness and a lively, well-balanced finish.

Serving temperature : 12°C

TECHNICAL DATA :

Appellation	Vin de France
Vintage	Non-vintage
Alcohol	12% vol
Yield	45 hl/ha
Soils	Clay-limestone
Vine age	68 years
Plot size	40 ares

FOOD PAIRING :

Ideal as an aperitif, with oysters, shellfish, or fruit-based desserts such as fruit tarts.