

PETILLANT NATUREL



Château
La Croix des Pins

L'Emilienne

2022



TERROIR

Sheltered from the Mistral wind by the Mont Ventoux and the Dentelles de Montmirail, the vineyard flourishes in a natural site classified as a Biosphere Reserve by UNESCO. Nourished by sublime natural spaces, the clay-limestone soil exalts here the fruits of a unique typicity in Provence.

THE EMILIENNE STORY...

Emilienne. First name of my maternal grandmother who made me dream until she was 102 years old. For the anecdote, Emilienne survived the Spanish flu at the beginning of the twentieth century...

Besides being a grandmother like everyone dreams of, she gave birth to my Proust's madeleine, the quince paste. And the link is made because my Pet' Nat is a **100% Gros Manseng**, emblematic grape variety of the South-West of France with typical odors of quince paste and spicy flowers.

It is therefore logical that this **natural, organic** and **sulfite-free** sparkling wine bears her name. L' **Emilienne**.

This is a **sparkling wine**, meaning that it is **very slightly effervescent**, just enough to tickle your taste buds. The sugar that you will perceive when tasting it is **100% grape**. This is the secret of **the ancestral method**, the technique used to make this beverage.

TASTING NOTES

No surprise, L'Emilienne smells of quince but not only, all the smells of Emilienne's gourmet cooking with the vanilla stick, the reinette apple but also the curry and the grey pepper, in the mill of course.

Service temperatures : 8 à 10 °C

FOOD PAIRING

Ideal as an aperitif, it can also accompany desserts.

Pleasant from now on, it will keep for 3 years in the cellar.