

SAS Moulin de GASSAC

PLOT SELECTIONS

PET NAT *spirit*
Foliiiie by Gassac



Perfect for a friendly aperitif on it's own
but also good with seafood such as tempuras, sushis,
dimsum, fish dishes and soft cheeses.



NAME OF THE WINE	<i>Foliiiie</i> by Gassac.
COUNTRY	France.
COLOUR	Light gold with silver & lasting fine bubbles.
NOSE	Pleasant fresh white Flower notes, typical of Chardonnay with seductive notes of fruit aromas.
PALATE	Dancing freshness with lots of vitality. The wine greets your palate with grapefruit zest with a touch of minerality.
SOIL TYPE	Clay-Limestone.
GRAPE VARIETIES	Chardonnay.
VINIFICATION	First fermentation in stainless steel tanks with temperature control to protect the delicate primary aromas of the Chardonnay. Light ageing on fine lees to perfect the structure of the wine and the base bubble. Then the "prise de mousse" is done in sparkling tanks with temperature control of 18-20° to create a fine texture, to reach a depth with a lot of aromatic sparkle at a pressure of 2.5 bars.
ALCOHOL	12% Vol.

