



## AOC GAILLAC EFFERVESCENT

Méthode Gaillacoise  
Demi Sec

**Soil type** : Chalky clay, south east exposure.

**Grape variety** : White Mauzac.

**Average age of vines** : 30 years.

**Production** : 3000 bottles a year.

**Vinification** : "Method Ancestral": Pressing and fermentation at low temperature than filtered. When well balanced between sugar and alcohol, bottling takes place. Wine kept in bottle for 4 months, after deposit is taken off.

**Colour** : Pale green with golden reflections; fine and numerous bubbles.

**Bouquet** : Green apple.

**Taste** : Fresh and supple, fruity with residual sweetness.

**Temperature** : At around 5°C.

**Ideal with** : Aperitif, dessert or in the after-noon.

