



## GENERATION

### Baron Coulon, PetNat 2022

#### IDENTITY

Color	White
Grape varieties	Sauvignon Blanc 60%, Colombard 40%
Appellation	Vin de France
Degree	10% vol




#### TERROIR

Soil	Fresh clay-limestone.
Vineyard management	Organic and HVE (high environmental value).

#### TECHNICAL DETAILS

Harvest	By night.
Vinification process	Indigenous yeast, not filtered, no fining, not disgorged, no added sulfite.

#### TASTING NOTES

	Pale color with green reflection, sediment.
	Crispy, pear and white fleshed fruits, fresh almond.
	Fine and discrete bubbles.

#### Finish

Generous finish, fresh and round.

#### SERVICE

Food and wine pairing	Salmond tartar with an aperitive, or Lemon curd with desserts.
Service	8/10 °C

#### AVAILABLE FORMAT

Format	Available in 75 Cl
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2017 was Clémence and Louis-Jacques's wedding, we needed a festive wine! The first sparkling wine we made was very interesting, but a bit far from our winemaking practices... we used the CO2 from other tanks to create a sparkling wine!

The second recipe that we taste now follows a **traditional or champenoise method**: first fermentation with native yeast, second fermentation in bottle. We wanted a **natural, artisanal result**: we chose not to filter, disgorge or add sulphite! The result is a festive wine with a low alcoholic degree. The lees present in the bottle give a cloudy color to the wine, it is necessary to go beyond that. This sediment continues to work and gives the wine pleasant buttery notes, while retaining its great freshness: pear, citrus.

**2021: Jancis Robinson 16,5/20:** "Sauvignon Blanc and Colombard. Indigenous yeast. Unfined, undisgorged. Such a glou-glou, pert little pét! Elderflower and crunchy green apples, borage and cucumber. Tiny, tiny bubbles turn to lace in the mouth. In the middle of a heatwave, this cool-tasting wine was fantastically thirst-quenching." (TC), **Rosemary George, MW:** "60% Sauvignon and 40% Colombard. No fining or filtering and the second fermentation takes place in the bottle. Very Sauvignon on the nose. Frothy, rounded and fun."

