



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

LA FESTA PET NAT



IDENTITY

Color	White sparkling
Varieties	Colombard 60%, Sauvignon Blanc 40%
Designation	Vin de France
Vintage	2023
Alcohol Degree	11 % vol
Residual sugar	< 1 g
Ageing potential	1 to 3 years
Efficiency	60 hl/ha

TERROIR

Vine age	About 10 years old.
Soil	Cool clay-limestone soil.
Influence	Sunny river bank.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	By night to preserve aromatic freshness.
Vinification process	1st fermentation with indigenous yeast, 25g of natural sugar retained, cold stop with tangential filtration. 2d fermentation in the bottle with addition of yeast. Not disgorged, not filtered, not fined.
Ageing	Stainless steel tank.

TASTING NOTES

Eye	Pale colour with green highlights.
Nose	Crisp pear, white-fleshed fruit and fresh almonds.
Mouth	Fine, persistent bubbles, floral attack, William pears.
Finish	Generous, fresh and rounded finish.

SERVICE

Food and wine pairing	Aperitif, salmon tartar, pineapple desserts.
Service	8/10 °C

FORMAT

Available formats	75 Cl
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You are about to taste LA FESTA PET NAT: traditional or champagne method: first fermentation with indigenous yeasts, second fermentation in the bottle. We wanted a natural, home-made result: we chose not to filter or disgorge! The result is a festive wine with a low alcohol content. The lees in the bottle give the wine a cloudy colour, so we had to go beyond that. This material continues to work and gives the wine pleasant buttery notes, while retaining its great freshness: pear, citrus fruit.



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