

MARY TAYLOR WINE



Made in the méthode ancestrale: an ancient, artisanal method of making sparkling wine which consists of a single fermentation. The grape must is bottled before it is fully fermented, and as the grapes' natural yeasts consume the remaining sugars, bubbles are produced and trapped in the bottle.

Sustainably
Farmed

**GAILLACOISE
PÉTILLANT NATURE**

Think outside the grape



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