



## Val de Mer France

Val de Mer is Patrick Piuze's second winery, co-owned with Moutard-Diligent. The winemaking is very similar to his own, eponymous line: both are hand-harvested, both are spontaneously fermented, and the *élevage* is the same (used barrels for 1er Cru and Grand Cru and tanks on entry-level.)

However, there are distinct differences. The fruit for the Val de Mer wines does not come from the same vineyards. They are produced in a separate winery- Val de Mer is in Tonnerre- and is an above-ground cellar, so the wines take the temperature of the season during aging. Lastly, you could say that Val de Mer is a more traditional Chablis winery in the way that the wines are bottled, favoring broader representations of the vineyards.

DB7309-NV

### **French Sparkling Brut Nature Rosé** 12/750ml

This is a firm and lively rosé sparkler, with bright cherries and lots of pink grapefruit acidity. Crisp and lip-smacking.

### **TECHNICAL SPECIFICATIONS**

**Blend:** 100% Pinot Noir

**Source:** Village of Tonnerre, 10 miles from Chablis. Sustainably farmed.

**Winemaking:** The grapes are hand-harvested. After a short maceration on the skins for color, the juice is fermented and aged in stainless steel tanks before undergoing secondary fermentation.

**Aging:** 9 months on the lees before it is disgorged. No dosage is added.

**Alcohol:** 12%