

BLANC DE BLANCS

Traditional Method - BRUT

The character of BRUT TORPEZ sparkling wines is based on a pleasing bouquet, with freshness and roundness. The BRUT TORPEZ sparkling wine profile is sought after for its freshness, as the local grapes used do not have the natural acidity of northern vineyards, such as Crémant or Champagne.

TERROIR

Sandy-clay soils derived from the degradation of the very old crystalline parent rock (500 million years old), the eastern gneisses of the Saint-Tropez hills formed as an extension of the gneisses and granites of the Massif des Maures.

GRAPES VARIETIES

Rolle, Ugni blanc, Chardonnay

ALCOHOL

12 %

WINEMAKING

The grapes destined for the base wines for the traditional method are harvested first, in the second half of August. The traditional method is made from base wines obtained from an initial alcoholic fermentation after the harvest, followed by a second fermentation in the bottle from December onwards.

WINE AGEING

Ageing on the lees - "bottles lying on laths" - lasts a minimum of 12 months. This ageing on the lees in the bottle allows the yeasts to develop autolysis, in the same way as the ageing on the lees in the vat: release of aromas - amino acids that are precursors to aromas - and mannoproteins that support volume on the palate. At the end of this period of ageing on laths, the wine is riddled: the bottle is gradually turned on a desk or gyropalette so that the lees settle at the neck. Disgorging can then take place: the neck is frozen and disgorged to remove the lees when the bottle is turned over.

DOSAGE

After the addition of a "liqueur de tirage", which is a dry wine for BRUT TORPEZ - no dosage, no addition of sugar as can be the case for wines with high acidity. Second fermentation in bottles from December.

TASTING NOTES

Colour : Light, intense bubbles under a golden yellow colour.

Aromas : The nose reveals aromas of yellow fruit - mirabelle plum - with floral notes - Marguerite 'La Belle des Champs' and white rose. Added to this bouquet are hints of brioche and cream.

Palate : The palate is fruity with caressing bubbles, carrying aromas of fresh hazelnut, fresh butter cake... This aromatic palette bursts on the palate with persistence and a sweet gourmet freshness.

SERVING TEMPERATURE

Serve chilled, at 4°C, in an ice bucket. Use a sparkling wine glass with a fritted bottom to help the bubbles burst.

