



La Vibration

SPARKLING - AOP CRÉMANT DE DIE
BRUT

GRAPE VARIETIES

83% Clairette 15% Aligoté, 2% Muscat à petits grains

WINEMAKING

The grapes are harvested by hand. Traditional method: after an initial fermentation in vats, the wine is bottled for a second fermentation, accompanied by a liqueur de tirage made from selected yeasts and sugars. The wine matures for around 4 years on lees sur lattes, then the deposit is removed by freezing the neck and disgorging. Addition of liqueur d'expédition.

TASTING

A sparkling wine with a smooth texture and aromas of white fruit and citrus, evokes the pulsation of music and the rhythm of dance as the body melts into the freshness of the bubbles, exhilarating sensations of living flavors.

SERVING & PAIRING

Serve at 8-10°C

Ideal for rhythmic evenings and wild dancing.

ABV

11,5%

PRODUCTION

600 bottles of 750ml

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