



MAS DELMAS



Sa Préférence 2015 Blanc

BRUT de BRUT NATURE
Méthode traditionnelle



GRAPPES

It is a very rigorous selection of the parcel that was carried out with 3 grape varieties:
gray Grenache (vines of 80 years and yield of 12 hectoliters / hectare).
white Grenache (vines of 50 years and yield of 15 hectoliters / hectare).
black Grenache (vines of 35 years and yield of 25 hectoliters / hectares).

Production: 1500 to 2000 bottles.

SOIL

The soil is clayey-limestone with a schistous basement. These small hillsides (altitude 80 meters) are south exposed, caressed by the Tramontane and therefore protected naturally.

HARVEST AND VINIFICATION

The harvest is manual, in crates of 10 Kg with a first sorting out very rigorous at picking. The fruits are placed in the cold chamber (at 3 ° C.) for 24 hours so as to make a pre-fermentation extraction. The fermentation is done in barrels with mixers with stick and a rearing of 10 months. The foaming (or 2nd fermentation) is made in bottle and in the winery of the Domain with native yeasts. The passage to the desk is done at the cellar. For the disgorgement, there is no addition of liqueur of expedition: it is a brut nature in the purest tradition of the Domain.

WINEMAKER'S ADVICE

The beautiful pale pink dress embellishes this bottle which is enhanced by its golden label. A discreet luxury but very successful!
This traditional method can be drunk as an aperitif and can also accompany the meal on charcuterie, foie gras, smoked salmon, white meats and fish. It can also accompany desserts.
Sa Préférence has a beautiful freshness with a very nice roundness associated with the fat from barrel breeding, it results in a nice return in the mouth to accompany a meal.
To be served very fresh (10 to 12 ° C)