

DOMAINE BÄRTSCHI – SUR LES GRAVIERS BRUT NATURE

Bugey



APPELLATION: Bugey AOP

BLEND: Chardonnay (100%)

WINEMAKER: Clement Bärtschi

VINEYARD: _____

The vines are sourced from an organic grower located in the village Lhuis in southern Bugey, 25km southwest of the Domaine. The soils are limestone, the vines are 40 years old and grown on a south-eastern slope at 300m altitude.

VITICULTURE: _____

All vineyard work is by hand. Farming is certified organic, and some biodynamic preparations are used.

WINEMAKING: _____

The whole bunches are direct pressed into stainless steel and fermentation is triggered with wild yeasts. Once fermentation is underway, the juice is transferred to neutral French oak of various sizes (228L-600L) to finish alcoholic fermentation before undergoing MLF.

The wine is then matured for 12 months in neutral French barrels (228L-600L) before liqueur de tirage is added to kickstart the second fermentation in bottle under crown cap. The wine is aged sur latte for 18 months before disgorging. No dosage is added before adding the cork.

WEBSITE: <https://domaine-bartschi.business.site/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A traditional-method fizz with great character, showing a lees-driven nose of brioche and toast. The palate is bright with fresh, lemony acidity, leading to a long, creamy finish.