



SPARKLING WHITE WINE

La Divina

Méthode traditionnelle

NON VINTAGE – EXTRA DRY



GRAPE VARIETY:

- 30 % Folle Blanche.
- 30% Chardonnay.
- 20 % Melon de Bourgogne.
- 20 % Cabernet Sauvignon/Franc.

SURFACE: 2 ha.

TERROIR:

Loire Valley Loire vineyard
Plateau is Argile-Siliceux.
Sub-soil is Gneiss and Orthogneiss.

PRODUCTION:

Soil ploughing and soil scraping.
Canopy management.

PRUNING: Simple Guyot.

VINIFICATION AND REFINING:

Organically farmed since 1975.

Biodynamic – Demeter certified since 1998

- 100 % hand-picked grapes
- Reception of the grape harvest by gravity.
- No use of pumps.
- Pneumatic pressing.
- No racking of the must.
- Fermentation 100 % natural yeast.

- Aged “on the lees” in underground vats covered with glass tiles.
- Second fermentation in the bottle with champagne yeast.
- Stored horizontally “sur lattes” for a minimum of 9 months
- No sugar added after “degorgement”.

TASTING NOTES:

The nose mixes notes of minerals, dried grass, smoke, almonds, white fruits, apple and citrus fruits. The mouth is precise, lively, with a fine effervescence and great freshness. Give your friends a blind taste of this wine...

« A new design on the base wine with a blend of 4 grape varieties including ' 2 Blanc de Noir' adding a complexity and structure to the usual finesse. »

FOOD AND WINE PAIRING:

The Divina cuvee is the ideal accompaniment to your aperitifs:

Blinis with smoked salmon.

“Verrines” of scallops and raw fish or simply with homemade sesame breadsticks.

Why not try it with Sea Bass and a creamy lemon sauce, chicken curry or cooked oysters?

Be daring, the surprise is in your glass...

TASTING:

Ideal serving temperature is between 7° à 9°

To drink between 3-4 years.