

Les grandes Espérances

Étoile filante

Pétillant Naturel

In the very heart of the Touraine region, in the district of Mesland, you will find a place quite unlike any other... Contemporary and forward-looking, Les Grandes Espérances is committed to an organic wine-growing approach, now certified by Ecocert. But even if it holds environmental concerns dear to its heart, drinking enjoyment comes a close second. The wines are generous, full of fun, charm and promise... that's right, it is all about "grandes espérances" (great expectations)...

Grape variety: 100% Chenin Blanc.

Soil: Flinty clay soils.

Production technical data: Etoile Filante is a natural sparkling wine produced using the « ancestral » fermentation method. The Chenin Blanc grapes, grown in flinty clay soils, are picked at perfect maturity. The must is bottled while the fermentation process is underway. The yeasts then consume the remaining natural sugars, releasing the gas that will create the desired soft, light sparkle.

Dosage : 8 g/L

Tasting notes: This festive wine first reveals itself with notes of green apple, suggesting a beautiful freshness. On the palate, Etoile Filante expresses itself in an accessible and voluptuous style, supported by the liveliness of the Chenin grape variety. The light dosage brings the expected suppleness for this « snack » wine.

Perfect food pairings: This natural sparkling wine will accompany everyday moments of celebration: Brunches, afternoon snacks and other moments of sharing. Its friendly profile will go wonderfully with cocktail snacks, tapas, pastries and fruit-based desserts.

Serving temperature: 8 / 10°C



Saget-La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET