

# VIGNOBLE OLLIVIER-COTTENCEAU

## VIN DE FRANCE - PET NAT

Funambule



Located on the district of Maisdon-sur-Sèvre, Grenaudière Vineyard stretches on 28 hectares, inherited from several generations of vine-growers. Handed down from father to son since the 17th century, the winery was managed by Jean Luc and his brother Guy until 2022. Jean Luc's daughter, Mathilde and her business partner Stephane Cottenceau took over in 2022. They're both oenologist and have a back ground in winemaking since 15 years. Within a year they brought their footprint and launched three new product, including an Orange Wine, a Pet Nat and a dealcoholized wine.



100% Melon de  
Bourgogne



46.4-50°F  
8-10°C



To be enjoyed  
in its youth



35-65 years  
old



Sustainable



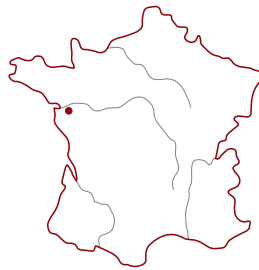
50 hl/ha

### TERROIR

**VINEYARD** : 0.5 ha vines

**LOCATION** : The Domain stretches on sunny hills situated between Sèvre and Maine, those two rivers whose give the name of the appellation «Muscadet Sèvre et Maine».

**SOIL** : Clay, silt and granitic soil



### WINEMAKING

**HARVEST** : Mechanical harvest

**VINIFICATION** : Pressing and meticulous settling during 12 to 24 hours.

Traditional winemaking. Alcoholic fermentation starts in tanks, then when there's about 16g/L of RS, they bottle the wine and let the fermentation go in bottle. The alcoholic fermentation finishes in bottle to create the bubbles according to the natural sparkling wine method.

At the end, the pressure in bottle is between 2.5 to 3 bar.

### TASTING NOTES



Pale and slight disturbance gold color



Fresh and fruity nose with citrus aromas



Round and flattering mouth with notes

### FOOD PAIRING

Aperitifs

Apple Pie