

CELENE PET'NAT



Sparkling Sauvignon Blanc Haux, Entre-Deux-Mers, Bordeaux, France

VARIETY

100% Sauvignon Blanc

VINIFICATION

Celene Pet'Nat is produced by the "méthode ancestrale" approach to sparkling wine production, known colloquially as Pétillant-Naturel or Pét-Nat for short. With this method, the natural fermentation is interrupted, the wine is bottled, and the fermentation is then allowed to finish on its own. The carbon dioxide released is therefore trapped in the bottle, turning the wine from still to sparkling. This process is considered the most natural method of producing sparkling wine as it is achieved entirely through one fermentation. This is in contrast to the méthodes champenoise and charmat, which both employ a second fermentation prompted by the addition of yeast and sugar. The Méthode Ancestrale is accepted historically as the original method for making sparkling wines in France, before Champagne. To produce Celene Pet'Nat, a high-quality base is produced from Sauvignon Blanc grown in the Entre-Deux-Mers sub-region of Bordeaux. Grapes are harvested by hand late August through early September and pressed in stages by pneumatic press. The fresh juice is put into stainless steel tanks and kept at 48°F until any organic solids that remain settle to the bottom. The clear juice is then drawn off and fermented with natural yeast in stainless steel tanks. When the alcohol content reaches 10%, the wine is cold stabilized to halt fermentation. The wine is then bottled and stored in underground limestone cellars. These dark galleries, which were excavated in the 18th century, naturally maintain a constant temperature of 55°F. These ideal conditions allow for fermentation to finish slowly in the bottle.

HISTORY

Celene Pet'Nat is produced by Celene Bordeaux, a family-owned winery run by Francoise Lannoye and her daughter, Céline. In 1947, Maison Ballarin became the first winery to produce sparkling wine in Bordeaux using the traditional method. (Crémant de Bordeaux would not become an AOC until 1990.) The legacy of this historic house is preserved by Céline Lannoye, who purchased the winery in 2015. Her goal is to create world class traditional sparkling wines which faithfully convey the unique qualities of Entre-deux-Mers. Francoise and Céline also own and produce estate wines from right bank châteaux in Castillon-Cotes-de-Bordeaux, Puisseguin-Saint-Emilion, and Saint-Emilion Grand Cru.

TASTING NOTE

Fresh, cheerful and lively, this is the style of Pet Nat you can bring home to Mom. Delicate bubbles highlight creamy lime, pear and honeysuckle notes. Medium-bodied and dry, vibrant acidity is balanced by lovely fruit. This charming sparkler does not disappoint.

FOOD PAIRING

Fresh seafood, creamy goat cheese pasta and charcuterie.



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