



## FRENCH BEACHES Cuvée «X»

### GRAPE VARIETAL

100% Gamay

### TERROIR

Selection of different plots from Organic and Biodynamic vineyards, on complex granitic soils.

### VINIFICATION

Harvest done by hand, with sorting of grapes in the vineyard. 100% destemmed, the cuvée «X» is made by «saignée» of the grapes, followed by a cold vinification to preserve the complexity of aromas. It is bottled while fermenting according to the «méthode ancestrale» and disgorged by transfer method, after 8 months of ageing on fine lees.

Made with 100% wild yeasts, there are no additions before, during or after the winemaking process, only very low sulphites at the bottling to ensure a stable quality in time, and no filtration. The clarification happens naturally, thanks to the ageing process; 100% in stainless steel tank.

### TASTING NOTES

The cuvée «X» is born from our desire to offer a unique sparkling wine, with low alcohol. The most unconventional brand of wine reveals its audacity again by this generous and sensual wine. Its pale pink in color and has fine bubbles, signing its elegance. The wine's aromas of ripe fruit and spring flowers, mixed with subtle hints of honey and citrus, bring the final touch to this innovative cuvée.

### VIGNERON

This wine was created in partnership with Romain Paire, a fantastic wine grower. He owns a family estate called "Domaine des Pothiers", old of several centuries and spreading now on 21 hectares of vines planted on beautiful slopes situated between 350 and 500 meters of altitude. Have a look at this short film: <https://youtu.be/qmsR5OuCHHY>. Romain has this special touch for quality wines, from the every-day wine to the high-end grand-cru-like.



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