



« POLIANE »

100% COLOMBARD

METHODE TRADITIONNELLE BRUT

VIGNOBLE

SUPERFICIE : 45 Ha (42 Ha de rouge et 3 Ha de blanc)

NATURE DU SOUS-SOL : Argilo-calcaire

NATURE DU SOL : Graveleux (Graves rouges) et argilo-silicieux

AGE MOYEN DU VIGNOBLE : 30 ans

VITICULTURE

Culture raisonnée et organique.

PARTICULARITES : Suivi de règles strictes - Charte de Production Qualitative - dans le respect de notre environnement, du fruit et du terroir.

VENDANGES : MANUELLES

Tris successifs de la récolte.

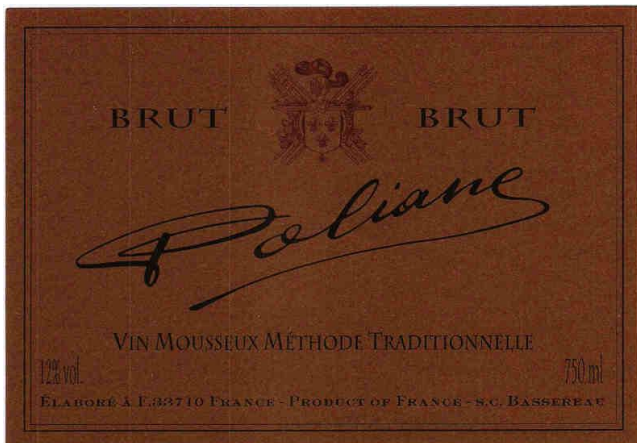
RENDEMENT : Entre 40 et 45 HI /ha

VINIFICATION

Fermentation alcoolique en cuves

ELABORATION

Par les Caves du Pain de Sucre à Bourg sur Gironde



COMMENTAIRE DEGUSTATION : An ancestral traditional method!

Less known than the Bordeaux red wines production, the effervescent wines one exists since the XIXe century. This production found a natural place in the underground galleries of the valleys of the Garonne and the Dordogne. There are same careers than in Champagne region which offer ideal conditions of the temperature for the "each of foam" ("prise de mousse") and the ageing of the product. The manufacturing process of « POLIANE » is the same than Champagne, only the grapes varieties used change. The production starts first by the alcoholic fermentation.

After an exclusively hand picking harvest, the grape juice « the must » is fermented in tanks in a traditional way. We obtain a wine says "basic wine" The second stage is a new fermentation in the bottle to obtain the effervescent wine.

At the end, we make the disgorging which consists in opening the bottle to take out the deposit made during the fermentation thanks to the pressure in the bottle.

Then, we fill up the bottle if necessary and cork it definitively.