





PÉT NAT ROSÉ SPARKLING WINE

EXUBERANTLY FRUITY AND CREAMY, THIS IS A VIBRANT PÉT NAT WINE. IT HAS A MOUTH-WATERING FRESHNESS, MAKING YOU CRAVE ANOTHER SIP ALMOST INSTANTLY.

TYPE: Pétillant-Naturel Rosé Sparkling Wine

STYLE: Brut

COLOR: Coral pink

TRY IF YOU LIKE:

BBQ Ribs, fries, burgers: cheeses; and chillin' before the main course.

FOOD PAIRINGS:

Charcuterie plate, sushi, grilled vegetables, fried mushrooms

MUSIC PAIRINGS:

"Natural Thing" by The Doobie Brothers GRAPES USED: Illinois-grown

Chambourcin

RESIDUAL SUGAR: 0 g/L

PERCENT ALCOHOL: 12.5%

PRODUCTION METHOD:

Ancestral Method

SERVING TEMP:

Chilled (45F)

CELLARING:

Enjoy now

VOLUME: 750 mL

NOTEWORTHY:

Silver Medal - 2023 Illinois State Fair Wine Competition

Pét nat is short for pétillant-naturel, the oldest method of producing sparkling wines.

