

Domaine Belluard

283, Route Les Chenevaz
74130 AYSE - France
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Ayse Méthode Traditionnelle 2009

A typically mountain bubble
Colour : Sparkling
Wine of Savoie AOP

Grape(s) Variety(ies)

100 % Gringet
Old native grape variety of Savoie

Terroir

Exposure: South
Height: 450 m
Chalky scree slope of Chablais Mountains: little stones.
Glacier sediments: clay and limestone strata.
Plot yield: 55HL/Ha

Vinification

Traditional: no yeast, rough filtration on white earth.
Produced according to the method of the Champagne area and grown two years on slats.
Proof: 12,5 °

Tasting Notes

Floral and fruity nose. Mouth characterised by its delicacy and its minerality.
It will happily go along with all kinds of receptions, both with an aperitif and with a desert and why not during the whole meal if one wants to make the pleasure last.
Preservation: 2 to 3 years.
Service temperature: 8°C (40°F).

Comments

As light and fresh as the mountain air.