

Winemaker Raphael Saint-Cyr	Region Beaujolais	Location Anse	Appellation(s) Beaujolais, Chénas,, Morgon, Moulin-à-Vent	Farming Certified Organic
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Pétillant Naturel

"Pet-nat Saint-Cyr"

Domaine Saint-Cyr

Variety

100% Gamay

Annual Production

10,000 bottles

Vineyard Name

Les Pierres Dorées

Vine Age

Between 20 to 40 years old

Size

Produced from the
8 hectares of Gamay

Altitude

300 meters

Terroir

Clay with limestone underneath

Vinification

Direct pressing, cold fermentation,
bottled with 15g of sugar.
Fermentation in bottle "sur point"

Elevage

Disgorged after 5 months in bottle

Notes

Raphael Saint Cyr produced the first vintage of Pet-nat Saint Cyr in 2017 by special request from Paris Wine Company. Fermented "sur point" in bottles that are completely upside down means that the sparkling wine is super fresh and fruity, and completely dry, No fuss - just pop open and enjoy.