



# LA SUFFRENE

## PET' NAT' ROSE 2024

**Appellation** Vin de France

**Cépages** 70% Mourvèdre, 30% Carignan

### Sensory discovery

You'll be delighted by this wine's open, fresh nose. The tasting continues with a round, structured palate where the spicy and citrusy notes of Mourvèdre take center stage. The bubbles are fine, and the finish reveals subtle brioche notes. A fun and surprising Pet'Nat!

### Gourmet pairing

Enjoy this Pet'Nat at a casual dinner party with friends, a family barbecue, or alongside a rich chocolate dessert—or a seasonal fruit salad for those with a sweet tooth.

### Terroir and vineyard

Our vines thrive under the Provençal sun on clay-limestone soils and benefit from the cooling influence of the nearby sea. The outstanding quality of our grapes reflects the dedication of a passionate team and farming methods that are carefully considered and respectful of biodiversity. Our agroforestry practices help prepare the vineyard for future changes.

### Vinification

As always at La Suffrène, the grapes are harvested by hand. The winemaking—done without additives—begins with a pied de cuve using indigenous yeasts. Alcoholic fermentation is slowed once the residual sugar level reaches 12 g/L. The wine is then bottled to complete its fermentation naturally over the next 2 to 3 months. We do not disgorge the wine, in order to preserve its natural effervescence and achieve a balanced, finely sparkling palate.

### Vintage overview

The winter of 2023/24 was particularly rainy, followed by a very mild early spring that suddenly cooled down until mid-July. August brought intense heat, which accelerated ripening. The harvest ended with a short spell of rain.



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