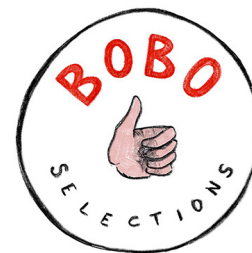


ALEXIS HUDON

LA CHARGE PETNAT



ON THE FARM

FARMING: Certified Organic

HARVEST: By hand

TOTAL AREA: 4 hectares

IN THE VINEYARD

SOIL: Clay and flint

VINE AGE: 50 years old on average

YIELDS: 40HL/ha

VINEYARD SIZE: 0.8 ha



IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Fiberglass tank

AGING: In bottles *sur lattes* (6 months)

FILTRATION: No

FINING: No

SULFITES: Zero added

ALCOHOL: 12.7%

PRODUCTION: 300 cases

VEGAN: Yes

**80% MENU PINEAU, 15% CHENIN,
5% SAUVIGNON BLANC**

- Harvested by hand in small cases
- Delicate direct press for 4 hours
- All grapes are blended just after the press as they are not harvested at the same time
- Fermentation starts in fiberglass tank, stopped by cold temperature
- Bottled in October with 15g of residual sugar
- Fermentation restarts naturally in bottle
- 6 months of aging *sur lattes*
- Disgorged, topped off with other bottles, and closure with a crown cap

NOTE: "La Charge" comes from the Touraine AOP but is declassified as VDF to avoid administrative and AOP regulations. This Pet Nat comes from 4 parcels all located in Saint-Aignan: 2 parcels of Menu Pineau (60-yr vines), 1 parcel of 50% Chenin, 50% Menu Pineau (40-yr vines), and 1 parcel of Sauvignon Blanc (60-yr vines).

REGION: Loire
AOP – Vin de France