

MOUSSE-TACHE NV SPARKLING CHENIN BY JEFF CARREL

Mouse-Tache is the result of a contemporary method that creates sparkling wines with beautiful bubbles and lots of finesse, imagined by the eclectic winemaker, Jeff Carrel. To underline the uniqueness of this vintage, Jeff decided to use a beer cap instead of a cork, sure to be a crowd-pleaser at any celebration.

VINEYARDS

Vines in Limoux in the eastern foothills of the Pyrénées in the Mediterranean climate of southern France. Rocky clay, sandstone/ limestone terroir. Vines 10+ years old.

APPELLATION

Vin de France (Pays d'Oc)

COMPOSITION

100% Chenin



VITICULTURE

8 hectares/ton. Grapes are sustainably grown. Certified HVE3 (Haute valeur environnementale).

WINEMAKING

This 100% Chenin has been aged on lees in tanks. During bottling, carbonic gas (carbon dioxide) is introduced into the wine through an extremely fine membrane (which gives the size of the bubbles), until it has the same pressure as in traditional methods.

ALCOHOL

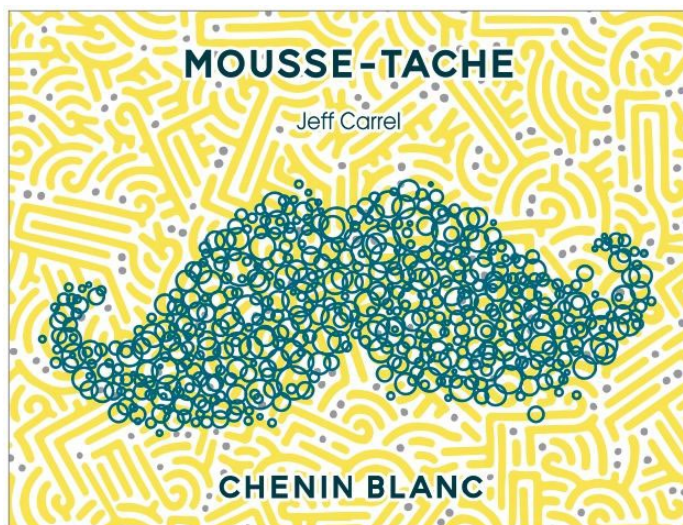
12%

TASTING NOTES

A fine aroma of acacia flowers and pears. Round and fresh on the palate, with bubbles of surprising finesse. Thirst-quenching with tastes already revealed by the nose. A finish that reminds you that you are drinking a Chenin.

SERVE WITH

Enjoy as an aperitif or to accompany dessert. Pour over ice with spirits or syrups for a refreshing, wine spritzer.



UPC bottle 750ml

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GTIN-14 case 12x750ml

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SKU # 750ml

MOTA0142NV

