

Pueyo Galipette Petillant Natural de Muscadelle

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Bordeaux

CEPAGE: 50% Muscadelle, 50% Semillon

WINEMAKING: Following this most ancient method of producing sparkling wine, he puts the wine into bottle toward the end of its alcoholic fermentation with no additions whatsoever, allowing the natural yeasts to devour the remaining sugars and convert them into bubbles.

THE STORY

Spread over 4 municipalities, Libourne, Saint Emilion, Lugon and Mouliets-Villemartin, the Vignobles Pueyo are a family business that has existed since the end of the 19th century.

The property has been certified organic since 2013, in viticulture the principles of conservation agriculture are applied. Biodynamic practices have also been progressively implemented since 2017 with the help of a specialist consultant. In this agro-ecological dynamic, the objective in the wine-making process is to use the minimum of oenological inputs.

THE SELLING POINTS

SUSTAINABILITY: Vegan, Minimal Intervention / Augmentation, Natural Fermentation

