

2022 Bacchus Pet-Nat

Bacchus is a beautiful, slightly aromatic variety. Susceptible to sunburn, frost and all kinds of diseases quantities change from year to year quite a bit but when it works out the variety is a joy to work with. A good part of the grapes are fermented on the skins for about a week, the rest pressed directly. After being pressed we blend both juices and bottle with 9 g/l sugar left. When fermentation has finished we disgorge warmly by hand the following spring.



Variety	Bacchus
Origin	Kitzingen
Soil	Limestone
Altitude	205m
Orientation	South
Age of vines	Planted in 1990
Vineyard size	0,48 ha
Training system	Guyot
Yield	85 hl/ha
Harvest	19 August 2022
Vinification	1/3 destemmed and fermented on the skins for 5 days, 2/3 direct press
Bottling	7 October 2023
Disgorging	April 2023
Alcohol	10,5 %
Acids	5,5 g/l
Residual sugar	0 g/l
Natural SO ₂	7 mg/l