

## 2025 Wiesenhummel

The meadow bumblebee goes where the flowers are. Bacchus — aromatic, floral, unapologetically fragrant — was an obvious match. Since 2016, we've been making a Pétillant Naturel from this underrated variety if quantities allowed for it.

About one-third of the fruit fermented on the skins for six days; the rest was pressed directly. We bottled it with residual sugar left in the juice to finish fermentation in the bottle — and left it cloudy, yeasty, undisgorged.



Variety	Bacchus
Origin	Kitzingen
Soil	Limestone
Training system	Guyot
Harvest	September 2025
Vinification	1/3 destemmed and fermented on the skins for 6 days
Ageing	Stainless steel
Bottling	September 2025
Alcohol	10,5 %
Acids	6,2 g/l
Residual sugar	0 g/l
Pressure	1,8 bar
Natural SO2	4 mg/l