



LA VOLÉE

Blanc de Noirs Brut Nature

La Volée Baga Blanc de Noirs is a sparkling wine born in a vineyard over 40 years old, cultivated on limestone soil rich in clay. The wine is the result of the first selection of grapes pressed gently and fermented in stainless steel. When filling for the second fermentation using the classic method, two French oak barrels of various uses were filled and aged for the same 48 months as the sparkling wine in the sur lie cellar. Periodic poignetage and remuage were carried out in the classic pupitres to gain the structure that a great sparkling wine deserves. All the sparkling wine was tasted by hand, thus giving rise to the wine's name "à la Volée".

REGION

Bairrada

STAGE

48 months on the lees

SOIL

Clay - Limestone

DOSAGE

0 g/L

VARIETY

Baga

