

DALTON



WINERY



Pét Nat (Pétillant Naturel)

Pét Nat is a cheeky sparkling wine that finished fermenting in the bottle. The wine is refreshing and surprising, with citrusy notes and lots of natural bubbles. This is a natural and unfiltered wine and might be slightly cloudy in the glass.

Get ready to discover something new. Pause for pleasure.

WINEMAKING

Pét Nat is a blend of early harvested Semillon and some Muscat of Alexandria (about 9%).

The Semillon began fermenting in tank and just before completion was blended with some sweeter muscat, transferred to bottle where it completed fermentation. The fermentation in the bottle causes the wine to be effervescent and also slightly cloudy.

TASTING NOTES

Pét Nat is bright and effervescent, fruity with aromas of grapefruit and green apples with floral and citrus undertones. On the palate, crisp refreshing acidity and big lively bubbles.

The wine is unfiltered and very low in Sulphur, it will be cloudy when served and should be stored in a cool dark place. It is not meant for extended aging.

SERVING SUGGESTIONS

Pét Nat is great for picnics with friends or family or as an accompaniment to cheeses pastas and grilled fish or ceviche.

The wine can also be enjoyed as a cocktail with splash of cassis liqueur.

SUGGESTED SERVING TEMP.

8-10° Celsius

The wine is Kosher
and Kosher for Passover
Not Mevushal



The wine is Vegan friendly