

MÉTHODE ANCESTRALE BUBBLES WITH NO MAKE-UP!

Long, long before Champagne was invented, winemakers would sometimes bottle wine before full fermentation of the juice. As a result, a second, spontaneous, fermentation would generate... bubbles! This method is known as the "Méthode Ancestrale". It first thrived in 4 regions in France : Gaillac, Limoux, Die and Bugey. No sugar, no yeast is added, unlike the "Méthode traditionnelle" or Champagne. "Méthode Ancestrale" wines are more challenging to make as the usual additives stay out of the picture. Winemakers who use this method often show genuine generosity and interest in quality.



B CERDON DU BUGEY

wines are made with GAMAY and a little POULSARD

Renardat-Fache Méthode Ancestrale (SB 73917)

Demi-sec, Rosé, 7,5%

Aperitif, dessert (red berries, citrus, rhubarb)

Raspberries, strawberries, blackcurrant, light, fruity, clean finish

Organic

D CLAIRETTE DE DIE

wines are made with MUSCAT and a little CLAIRETTE

David Bautin Méthode Ancestrale Dioise (SB 77629)

Doux, White, 8,5%

Aperitif, dessert

Intense ripe fruit, apricot, white peach, fresh, fruity, clean finish, elderflower

Organic

L BLANQUETTE DE LIMOUX

wines are also made with MAUZAC as the wines from GAILLAC

Méthode Ancestrale Mixlâda (SB 77599)

4 bottles Méthode Gaillacoise

4 bottles Cerdon du Bugey

4 bottles Clairette de Die

Organic

G METHODE GAILLACOISE

wines are made with MAUZAC

Labarthe Méthode Ancestrale (SB 76230)

Brut, White, 10%

Aperitif, dessert

Fresh, fruity, balanced, green apple, pear

Organic

We hope you will like this brief story! It started a long time ago, yet it feels in tune with modern aspirations. We love to see passionate winemakers go out of their way with this original method to express the best of the vineyard they have in their care.

brasri.com/vin

hello@brasri.com