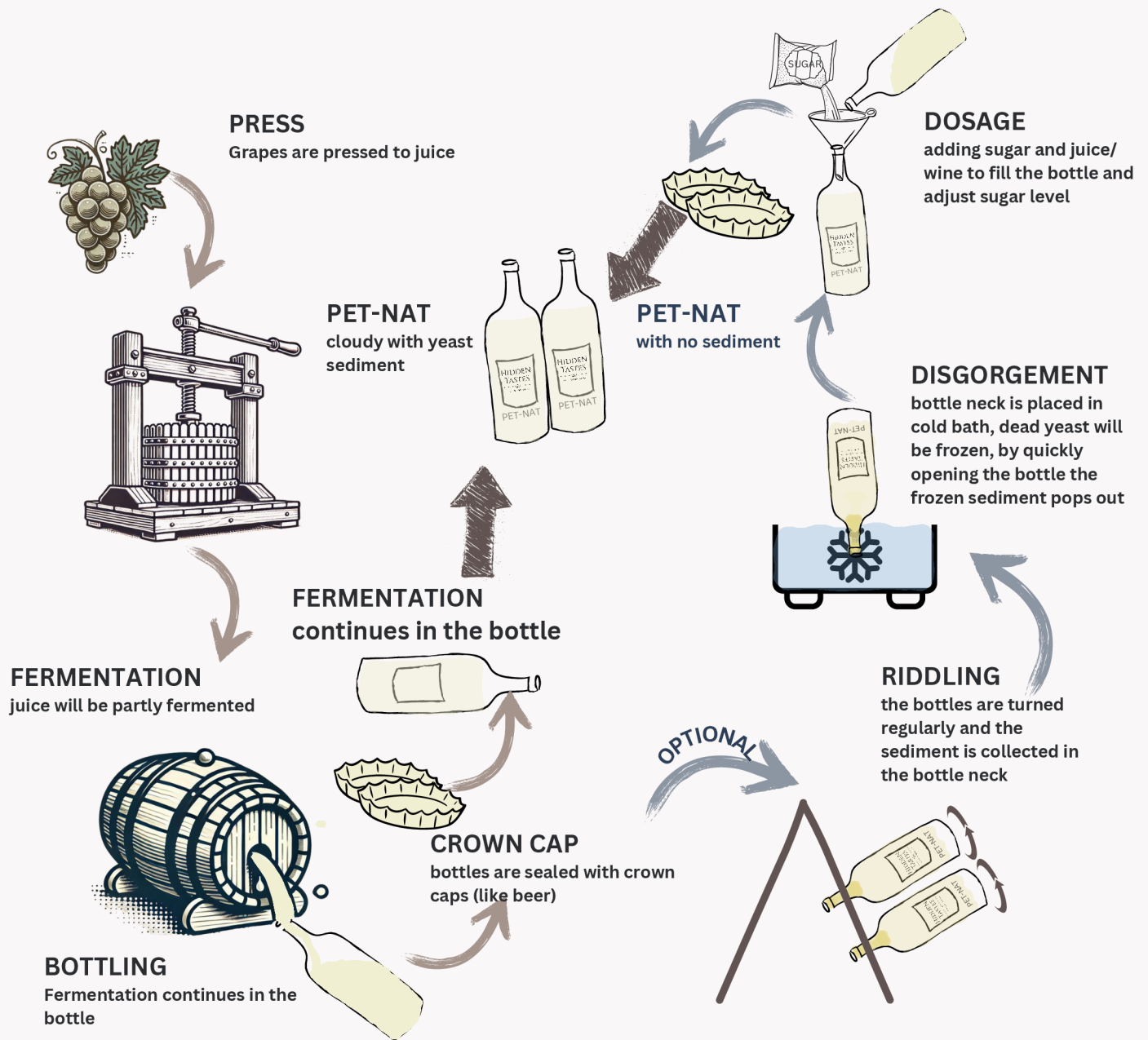


HOW TO MAKE PÉT-NAT



Pétillant Naturel (Pét Nat) - natural sparkling
This method is also called **MÉTHODE ANCESTRALE**, the wine is bottled before fermentation is complete, this is how the first sparkling wines were made.

WINE WITH A SURPRISE: Every bottle of Pét-Nat is a bit like opening a present, as the level of fizz and flavor can vary, making each bottle a delightful surprise.

Wine should be well chilled and **OPENED VERY CAREFULLY**, otherwise there is a danger to receive a wine shower

TIP: Store upright and let the bottle rest before opening.