

Grande Courtade Instant Bulle Pet Nat, Famille Fabre, Organic 2025



Region

The Languedoc is a vast region stretching across much of the south and Mediterranean with large volume of IGP wine within the distinct areas of l'Aude, Gard and Hérault and also well known appellations such as Minervois, Corbières, Pic Saint Loup and Fitou. It's history dates back to the Greeks and Romans as well as monasteries in the Middle Ages. The Languedoc experiences Mediterranean climate with high levels of sunshine and warmth with low rainfall which are all favourable for grape growing. A wide range of grape varieties are grown including Syrah, Grenache and Carignan and the local variety piquepoul making a range of styles of red, white and rosé wines.

Producer

Owned by Louis Fabre, this excellent and picturesque estate sits near Beziers, in the southern Languedoc. Surrounded by olive trees, it benefits from the warm and sunny Mediterranean climate along with diverse soils allowing from production of mineral white, elegant rosé and concentrated reds. With a mixture of clay, limestone and marl, this estate has a rare soil from dried up marsh dating back to the middle ages, ensuring freshness and concentration in these grapes. They use the diverse soils to make a range of styles and grapes such as Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon and Pinot, but also planting new varieties to adapt to an ever changing climate.

Tasting Notes

This Pet Nat came about when Clemence and her brother Gregoire were getting married in 2017 and Father Fabre said `we need some bubble.` An undisgorged Pet Nat made from a blend of Sauvignon and Colombard. The organic grapes are harvested at night and fermented using their wild yeasts. The wine undergoes a second fermentation in bottle (like Champagne) but is not disgorged, the sediment in the wine is the yeasts that remain after the second fermentation which give a richness and roundness to the wine. The palate has notes of elderflower and crunchy green apples, borage and cucumber and fresh almond, balanced with a fresh acidity and a fine mousse.

Food

Serve with salmon or tuna tartare or can even match with some fresh fruit desserts.

Technical Information

Country	France	Dry/Sweet Style	Bone dry
Region	Languedoc	Alcohol Content	10.5%
Grape(s)	Sauvignon Blanc (60%) Colombard (40%)	Closure Style	Crown cap
Type	Sparkling	Organic/Biodynamic	Organic certified
Style	Fizz	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-certified sustainable		



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