

● UN TEMPS À BULLER

Driven by a desire to innovate, we created Un Temps à Buller (“A Moment to Unwind”) to offer you a fresh, bright new sparkling experience. Crafted from Chardonnay, this vibrant wine is designed to bring refinement and lightness to every occasion, turning simple moments together into lasting memories.

WINE TECH SHEET

Category & Winemaking Method	Sparkling wine – Traditional Method
Grapes Variety	Chardonnay
Élevage	Aged 9 months in bottle on racks
Terroirs	Clay-limestone soils
Pruning Method	Guyot Poussard
Storage	Best enjoyed within 3 years
Serving Temperature	8 - 10 °C
Food & Wine Pairing	Perfect as an apéritif or with seafood, gravlax salmon, scallop carpaccio, roast poultry, a citrus-infused yule log or any lemon-forward dessert.



VINEYARD WORK & CARE

The sustainably grown vines are carefully tended throughout the season to ensure top-quality grapes.

HARVEST

The harvest date is crucial, marking the year's work. Vines are meticulously tended to ensure healthy grapes with optimal sugar-acid balance.

VINIFICATION

Bottled in the spring following harvest. A nine-month maturation refines the mousse and draws out subtle aromas. Gyropalette riddling. One month of rest after disgorgement.

WINE TASTING

Pale gold with a fine, steady stream of bubbles. A delicate nose with subtle white-fruit notes and a hint of florals. On the palate, freshness meets finesse: graceful bubbles carry gentle aromatic sweetness toward a light, harmonious finish.