



*Domaine*  
**ROGER NEVEU**  
VIGNERONS DEPUIS 1603

## ● 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.