



Papillon

PAPILLON NON-ALCOHOLIC SPARKLING BLUSH



CELLARMASTER'S NOTES:

A delightful sparkling blush with festive flavours of fresh berries and candyfloss.

STYLE:

A fruity sweet sparkling white grape juice.

CULTIVAR:

100% Red Muscadel

TONS PER HECTARE:

20 t/ha

AGE OF VINE:

15 Years old

SOILS:

Red Muscadel – well drained alluvial sand / stone.

TRELLISING:

4 Wire Perold system

IRRIGATION:

Drip irrigation controlled by a computer system through meters and tensiometers.

HARVESTING:

Harvesting is done by hand & machine. Advantage of the machine is that harvesting can be done at night when the grapes are cooler and the result thereof is better quality.

ANALYSIS:

R/S: 160 g/L T/A: 3.9g/l pH: 3.77
67 kCal/100ml 282 kJ/100ml

MATURATION POTENTIAL:

1 - 2 years

CASE SIZE:

6 x 750ml | 24 x 330ml cans

BOTTLE BARCODE:

600 2269 001 181 | 6002 2690 01754 (330ml can)

CASE BARCODE:

1600 2269 001 188 | 1600 2269 001751 (330ml x 24)

FOOD SUGGESTION

Ideal as an aperitif.
Also good with
dessert, fruit and
chocolate