

Domaine Batard Langelier



Pensées Nocturnes

Traditional Method Sparkling Wine | Brut Nature (No added dosage)



Vin de France (for vintage 2021)



70% Folle blanche & 30% Melon de Bourgogne | 40-year-old vines
Yields: 40 Hl/Ha
Harvested early September



Gabbro-dominated terroir



Gentle pneumatic pressing followed by cold settling for 12 hours.
Fermentation for 2 to 3 weeks in temperature-controlled underground glass-lined cement tanks.
Levures indigènes.



Matured for 8 months in tanks before the *prise de mousse*.
Bottled according to the traditional method, then aged on laths for a minimum of 14 months, finally disgorged.



Floral nose, soft and fruity. In the mouth, lively, very refreshing and fine bubbles. A pure, mineral finish.



Drink and share with friends. To celebrate, as an aperitif with verrines or sweet or savory appetizers. Can also be enjoyed with dessert.

