

ESCHER & THOMAS

cultivateurs de fines bulles



Fié gris – Blanc Brut

Region: Loire Valley – Touraine vineyard

Soil: Sandy and clayey soils – grapes grow in the Touraine A.O.C

Grape variety: Fié gris (also called “Sauvignon rose”)

Vine growing: “lutte raisonnée”

Ancestral Method: between 3 to 15 months on lath

Residual sugar: about 2 g/l (grape sugars not fermented during the bottle fermentation)

Alcool: 12,5 %

From the origin to originality: “Fié Gris is a variety of Sauvignon that almost disappeared back in the '50s. Also known as the Sauvignon Rose, there is, however, evidence of its presence in the Loire Valley back in the 16th century. Not very widespread, it is one of those rare grape varieties whose preservation is important for the identity of our vineyards.”

In the glass: The Fié Gris grapes, with a slightly pink-tinted skin, create an aromatic richness of a unique and charming typicity with a bouquet of exotic fruit, pear and mango, accompanied by light marzipan notes. These are fine sparkling wines that anyone can enjoy, whether for celebration or relaxation.

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Le Fié Gris est une variété rare de Sauvignon qui a bien failli disparaître dans les années 50. Pourtant, sa peau teintée de rose aux reflets de bronze et ses arômes exotiques lui donnent une typicité unique et séduisante. Sa richesse aromatique qui évoque la poire et la mangue a tout pour plaire. Des bulles fruitées exotiques à déguster à tout instant, pour la convivialité, la détente, pour tout Simply-Fié.

« Nous ne sommes pas la énième génération d'une famille de vignerons, et pourtant devenir Cultivateurs de fines bulles était inscrit dans nos gènes. Nos vins mousseux de qualité, uniques et authentiques, mettent en valeur les cépages et terroirs de notre vignoble. »
Cécile Thomas & Iwan Escher

Méthode Ancestrale Brut
Vin Mousseux – Vin de France
Mis en bouteille par EMB37225B
pour ESCHER & THOMAS,
41400 Chissay-en-Touraine
www.escher-thomas.com

L201957 / 80001

Contient 12,5 % Vol 750 ml
sulfites

The Ancestral Method by Escher & Thomas :

The “méthode ancestrale” (ancestral method) is the natural alcoholic fermentation of the sugar in the grape (and only the sugar in the grape!). It starts in the vat then continues uninterrupted in the bottle. The carbon dioxide released remains trapped in the bottle and creates the bubbles. In the case of this Fié gris, the harvesting was carried out with a potential alcohol content of 12,8 %, i.e. a concentration of sugars of around 204 g/l. This type of “prise de mousse” fructose-rich grape sugars enhances the finesse of the bubbles. For even greater authenticity, the harvesting is carried out under bio-protection and no sulphites are added during the vinification. A disgorgement is carried out at the end of the second fermentation to expel both the dead yeasts (particularly important as the wine is not filtered during vinification) and the tartaric deposit, of which there can be a greater or lesser amount depending on the vintage (the wine does not undergo cold treatment). The very slight cloudiness that may remain in the bottle is completely natural and does not affect the quality or the taste of the wine in any way.

Iwan Escher & Cécile Thomas