

Domaine de La Ferme Blanche

APPELLATION CASSIS PROTEGEE

Bling 2018



100% Sauvignon Blanc

Traditional Method Sparkling

Crisp, delicate fine bubbles from Cassis

Lime, meringue, lychee, ripe pear and apple

How do we Bling ?

Wine enthusiasts had been asking us for a sparkling as distinctive as our still white for years. As unorthodox as it is for the winemakers of Cassis, we had to oblige. Of course, it is certified organic even by strict French regulation.



First is our traditional still wine base, obtained after the first fermentation just like we do for all other wines. Then we add a tirage liqueur and bottle it. As we use the real traditional sparkling method, the second fermentation is done in the bottle, on racks. Inside the bottle, sugar ferments into alcohol. The CO₂ generated as a byproduct of this process slowly dissolves into the wine, therefore creating the fine bubbles that characterizes Bling. The whole process takes about 8 months to complete. The bottles, stored upside down, are meanwhile gently turned (quarter rotation every couple weeks) to let the yeast reach the cork. The final step is to scoop up the yeast and replace it with expedition liqueur.

And the final step ?

Is to enjoy it either by itself or along shellfish to celebrate anything worth celebrating

