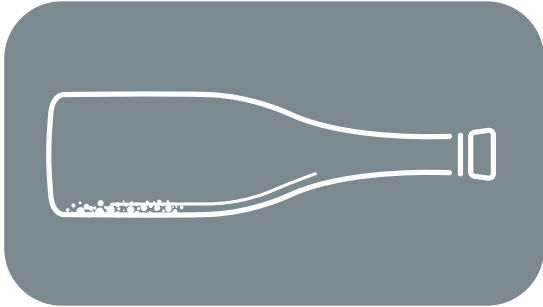


# Your Guide to Pétillant Naturel



## HOW TO STORE + SERVE YOUR NATURALLY SPARKLING WINE

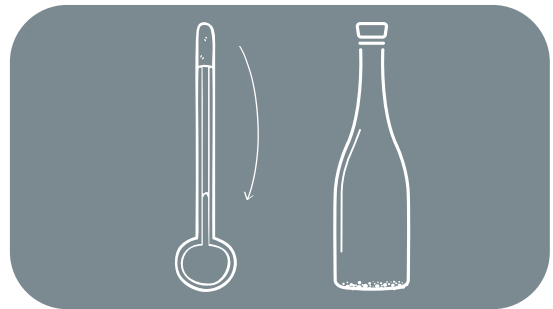


### LONG TERM STORAGE

It is best to store your Pét-Nat upright to allow the naturally occurring sediment to settle, but if you do not have space to do so, you may store the bottle on its side.

### PRIOR TO SERVING

Chill your bottle upright for a minimum of 1 hour before serving. The longer the bottle is upright, the clearer the wine will become as the sediment settles to the bottom of the bottle. Chilling will ensure minimal gushing upon opening.



### OPENING YOUR PÉT-NAT

Exercise caution when moving your bottle around, and try to keep it as still as possible to prevent excess gushing. Place your bottle cap opener under the exposed edge of the cap and tilt slowly to release the first bit of CO<sub>2</sub>. Go ahead and remove the cap completely.



### POUR SLOWLY!

Pour on a slight angle into your glassware, keeping an eye on the fizz and sediment. It is fine to drink the settled lees, but the slower you pour the less that will come up into the wine.



## WHAT IS A PÉT-NAT?

Pétillant Naturel or Méthode Ancestrale is a style of sparkling wine characterized by light bubbles or effervescence. Most Pét-Nats will have a layer of sediment in the bottle, or will appear hazy, if it has been jostled, due to the sediment mixing up into the wine. This sedimentary layer is completely fine to consume. It is simply the byproduct of the wine finishing its primary fermentation in the bottle. This is also how the wine is carbonated!