



COLFO 2022	ATELIER BERGE VILLE
Refermentation on lees	



GRAPE CONTENT	39% acadie blanc, 26% geisenheim, 13% vidal, 9% la crescent, 8% seyval, 4% ES-10-18-30, 1% frontenac gris
FORMAT	250 ml & keg
VINTAGE	2022 was a fresh vintage. Maturity was reached nonetheless, and can be noticed by the pungency of the wine. This vintage, due to the cold season, is the incarnation of a nordic wine – 2022 was the perfect year to craft sparkling wines!
VINEYARD NOTES	the meticulous selection of our purchased grapes is guided by our concern for quality and our respect for life. Thus, the grapes come from organic vineyards or in conversion, whenever possible.
WINERY NOTES	Following a first alcoholic fermentation, the base wine is mixed with a starter made of base wine and organic beet sugar, and canned on the same day. The bubbles are formed during the second fermentation in the can. More fizzy than sparkling, it contains twice as less pressure than our traditional methods. The wine is neither fined nor filtered.
WINEMAKING	refermentation on lees (Col Fondo style)
DOSAGE	0 g/L (brut nature)
TASTING NOTES	for the nose, the delicate yeast aromas compliment the ripe pear, green apple and freshly squeezed lemon. On the palate, this lively wine will express citrus notes for the final with a touch of bitterness.
PAIRINGS & T°	by the pool, for picnics, to carry along on a walk, to pack with your fishing gear or to bring to a barbecue. serve at 10 °C. Suitable for vegans. Stir before serving.

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	PH	SO2
9,8%	<1,2 g/L	4,4 g/L	3,2	7,9 mg/L