



# La Combe Pilate Esteban Brut Nature

Vintage:  
**2019**

Tier:  
**Alchemy**

Grapes:  
**100% Viognier**

Region/Appellation:  
**Rhône Valley/  
Vin de France**

Alcohol by Volume:  
**10%**

Residual Sugar:  
**Brut Nature**

pH:  
**3.05**

Acidity:  
**6.9g/L**

Drinking Window  
**2022-2026**

Certifications:  
**Organic/Biodynamic**



## Winemaker Notes

Pale gold with anise tints. The nose is bursting with freshness displaying aromas of citrus and yellow stone fruits. The palate is tangy on entry with freshness and good balance, accentuated by elegant bubbles. Notes of grapefruit peel, bergamot and apricot with a tasty, saline finish.

## Vineyard

Clay, siliceous pebbles, calcareous gravel and loess. Areas with granitic leptynites (Gneissic metamorphic rock).

## Winemaking

Early harvesting by hand to preserve the taste and aromatic freshness of the varietal. Direct pressing of the entire bunches, followed by the selection of the best juices. Settling. Fermentation in low-temperature vats (12°C) until the wine reaches around 9% alcohol. Bottling followed by natural continuation of the fermentation (“prise de mousse” is achieved without the addition of external sugar) until the sparkling wine reaches around 10-10.5% final alcohol. 2-3 months ageing in bottle on the lees (referred to as “sur latte”) after the fermentation is complete.

## Food match

Melon and carpaccio appetizer, raspberry and strawberry salad with fresh basil. Vietnamese spring rolls or green papaya salad. Serving temperature: 7-9°C.

