

Mousse-Tache is the result of using a contemporary method to create sparkling wines with as much bubbles and finesse as traditional ones, imagined by Jeff.

This 100% Chenin has been aged on lees in tanks. During bottling, carbonic gas (carbon dioxide) is introduced into the wine through an extremely fine membrane (which gives the size of the bubbles), until it has the same pressure as in traditional methods.

The result?

A pale yellow colour with a fine bead of bubbles.

A fine aroma of acacia flowers and pears.

Round and fresh on the palate, with bubbles of surprising finesse.

Thirst-quenching with tastes already revealed by the nose together with white floral notes.

A finish that reminds you that you are drinking a Chenin.

To underline the uniqueness of this vintage, Jeff decided to use a beer cap instead of a cork, which also desecrates the moment of consumption.

Drink neat or as a long drink, over ice cubes or in a cocktail.
Consume as an aperitif or to accompany dessert.



Jeff Carrel's new "mad" idea
MOUSSE-TACHE

