

Pétillant Naturel 2025

Harvest Composition

Brix 19.60
pH 3.27
Titratable Acidity 7.10g/L

Wine Composition

Residual Sugar <1.00g/L
Titratable Acidity 6.00 g/L
Alcohol 12.00 %

Vine Age
9 years (planted 2016)

Clone
667, 115, 777, UCD5 & UCD6

Organics & Sustainability

Amisfield's single-estate vineyard became certified organic in 2021, ensuring our commitment to sustainability and respect for the land. With organic practices, we nurture healthy soils, protect biodiversity, and allow our unique terroir to shine in every vintage.

Growing Season

The 2025 vintage began with a typically foggy winter, many days spent pruning under the inversion layer. Spring brought sunshine, and with soils slowly warming, budburst arrived late September. A severe frost in early November hit the region hard—some vines struggled, though Pinot Noir was largely unscathed. December was unsettled with warm spells and timely rain, while January and February turned very dry. Despite the potential for an early harvest, Growing Degree Days (GDDs) tracked close to average, and low disease pressure kept fruit healthy. Harvest began March 10th in ideal dry conditions. Yields were down, but fruit quality was superb—an excellent finish to a season where Mother Nature threw everything at us.

Vineyard

Sourced from the same Northern block as our Methode Traditionelle Pinot Noir, the fruit was picked earlier in the season with freshness, acidity and vibrancy front and centre of mind when approaching this wines profile.

Winemaking

This wine initially began its life fermenting in a small tank. We hand bottled the wine at the winery for it to finish ferment naturally in bottle under crown seal capturing the natural effervescence and liveliness. A small amount of sediment remains in the bottle from the natural fermentation process. A true labour of love, time and handcrafted joy.

Tasting Note

With an unique coral pink hue, this Pétillant Naturel comes alive with fresh raspberry and watermelon aromatics complemented by a baked-bread character from the natural fermentation in bottle. Electric and vibrant, the palate holds notes of creaming soda, framed nicely by fresh organic Amisfield Pinot Noir fruit and fine bubbles. A lively style of sparkling wine.



TASTING
NOTES

