

Philippe Bornard

Ça va bien

Vin de Table



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| Wine | Philippe Bornard Vin de Table Pétillant Naturel Ca Va Bien NV |
| Domaine | Philippe Bornard |
| Winemaker | Philippe Bornard |
| Appellation | Vin de Table de France |
| Location | Philippe Bornard is based in the tiny village of Pupillin which is quite close to the Swiss border in the eastern part of France, not too far from Geneva. |
| Cuvée | Ca Va Bien |
| Red/White/Rose | White |
| Year | NV |
| Grape varieties | This wine is made from 100% Savagnin a grape that is common in the Jura region. |
| Alcohol | 10% |
| Viticulture | Philippe Bornard uses biodynamic methods in managing his vineyards so no chemicals, poisons or artificial fertilizers are used. |
| Terroir | The vineyards around Pupillin are very high so the grapes ripen slowly. The vines are grown in sandy/clay soils on south-west facing slopes which have an altitude of 500 metres. |
| Wine-making | All of Philippe's wines are made naturally without the use of industrial yeasts, enzymes or other additives. He allows the grapes to ferment using the yeasts that are on the fruit and in the winery (which is under his house in ancient cellars). No sulphur is used during the winemaking process and only a little is added to the bottle. |

Notes

This gorgeous, golden sparkling wine made in the Pétillant Naturel style (in France also called Methode Ancestrale) is made from the Savagnin grape, the same grape that is used for the famous Vin Jaune. The wine begins natural fermentation in large fûts (barrels) and then completes its fermentation in the bottle and no sugar is added. Nor is it disgorged so you will find some residual yeast remaining in the bottle. It is very low in alcohol at around 10% and has an appealing slight residual sweetness. Very little of this wine is made.

