



## CLOS TROTELOGOTTE, EMMANUEL RYBINSKI

### VIN DE FRANCE – PET’NAT “WAZ-K” 2022



The family vineyard, entirely replanted in 1987 by Emmanuel's father, is a single block of 29 acres located on the unique plateau of iron-rich limestone of Villesèque, small village situated at an elevation of 1,400 feet.

**Certified organic** since 2014 and **Certified Biodynamic** since 2017.

The name “waz-K” is a tribute to Emmanuel's family origin, since wazka means dragonfly in Polish. This wine is made using the “Ancestral” method when the wine finishes its first and only fermentation into the bottle with no addition of SO<sub>2</sub>, using the native yeasts and natural sugar from the fruit. Also called Pétillant Naturel or Pet’nat’, for it's natural often associated with organic producers, this process delivers in the glass the most genuine essence of the fruit with a Softer fizzle than for Méthode Traditionnelle.

SOIL TYPE \_\_\_\_\_

On the plateau of Cahors made of Clay and “Siderolithique” limestone . Iron rich type of soil that gives finesse and texture.

VARIETAL \_\_\_\_\_

75% Chardonnay, 15% Sauvignon Blanc, 15% Viognier

CULTURE \_\_\_\_\_

Organic treatment such as Trace element, marine algae (Photosynthesis), Orange terpene (Mildiou/Oïdium) & sulfur.  
Disbudding in June, Grape removing in July. Natural grass cover between the row. Manual harvesting with parcel selection.

VINIFICATION \_\_\_\_\_

Hand harvested fruit. Very light direct pressing. First fermentation starts in stainless-steel vats with indigenous yeasts and finishes in the bottle.  
No addition of sugar and No SO<sub>2</sub> added. Manual disgorging.

**Pétillant Naturel méthode**

TASTING NOTES \_\_\_\_\_

Creamy mouthfeel full of stone fruit character. Soft and charming bubbles enhance the floral notes. Citrus notes balance the mid-pallet with their refreshing aromas. Finish is bright and clean leaving nice peach and apricot notes in the pallet.

From the same Winery :

**“Knom”** Cahors-Malbec 2021

**“Kor”** Cahors-Malbec 2020

**“Kpot”** No SO<sub>2</sub> - Cahors-Malbec 2022

**“K2”** Cahors-Malbec 2018

