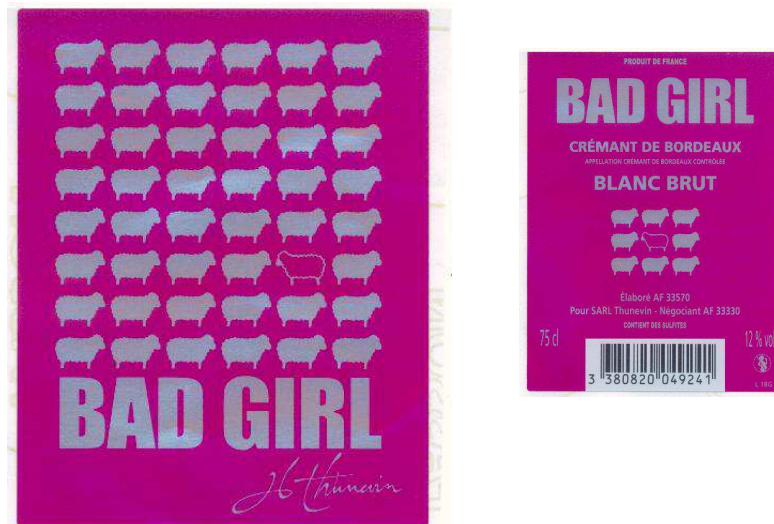


THUNEVIN

BAD GIRL

Crémant de Bordeaux



Technical information

Receiving, pressing and filtering the grape : In September and October, the hand harvested grapes are examined carefully also by hand to discard any unripe or damaged berries. The grapes are then directly sent to the press without any prior crushing. The juice is clarified and filtered to obtain the must. 150kg of grapes yield 100 litres of juice.

Tank fermentation and blending : Similar to a traditional white wine, fermentation in tank at 18°C. The result is a still, dry white wine known as a base wine. The wines are then blended (70% Sémillon, 20% Cabernet-Franc and 10% Muscadelle).

Bottling and bubbles introduction : Using a « liqueur de tirage », a mixture of additional yeast and sugar, a second fermentation introduces bubbles into the bottle. The bottles then stay in the cellar for 18 months allowing the wine to age on its lees.

Riddling : After resting for some time, the wine undergoes a process of « remuage », or riddling in order to consolidate the leftover yeast deposits into the neck of the bottle.

Disgorging and dosage : The neck of the bottle, which now contains the yeast sediment is snapfrozen. When the bottle is opened, the pressure expels a plug of ice containing the unwanted deposits. The bottle is then topped up before corking with a « secret » Liqueur d'Expédition...depending on the expected result... **DRY for BAD GIRL !** A myriad of different combinations have been tasted to reach the style offering the combination of crisp and fresh flavors which was sought after.://

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