

PETILLANT NATUREL



- **What?** A semi-sparkling wine (2-3 atmospheres) with yeast left in the bottle
- **How?** Wine is bottled when only partially fermented; fermentation finishes in the bottle
- **History:** Called Methode Ancestrale, it was the original method of making sparkling wine. Loire, Southwest France and Limoux are credited with resurgence of the style
- **How it differs from other sparkling**—Traditional, Tank and Transfer methods start with a dry base wine and add sugar and yeast to spark a SECONDARY fermentation. Yeast is removed prior to sale and pressure is 5-6 atmospheres. Pet-nat is only fermented once, for a lower alcohol and less pressure.



The wine is bottled before fermentation is complete.

LET'S TALK ABOUT YEAST

	Also Known As	Facts	The Bottom Line: it's complicated
Ambient Yeast	Wild Native Indigenous Uninoculated Natural	Active during early fermentation Unpredictable; may not ferment to dryness and may produce off odors Present on winery equipment and walls as well as on grapes Multiple strains co-exist in a cellar	Wine is the result of mixed microflora whether or not cultured yeast is used.
Cultured Yeast	Pure Culture Inoculated Selected Natural	May reduce the influence of ambient yeast, but does not suppress it completely Minimizes risk of stuck fermentation and off odors Present on winery equipment and walls as well as on grapes	Those who insist wine is unnatural if anything except "vineyard yeast" is used don't really understand the microbiology of fermentation.

SWEETNESS IN RIESLING

Sucrose = fructose + glucose

Fructose in wine:

- Fructose tastes sweeter than glucose
- Yeast consume more glucose early in fermentation, leave fructose for the end
- Wines made sweet by arrested fermentation have more fructose in their residual sugar than those made by back-sweetening with sucrose
- Arrested fermentation can make a medium-sweet wine that has less actual sugar due to the fructose/glucose imbalance



WHEN SWEETNESS IS DESIRABLE

- To balance high acid
- To accentuate fruity character
- To help a wine age longer
- To achieve higher body/more viscosity



Glossary of Terms: *Oxford Companion to Wine third ed.; Robinson J.; 2006*

Sparkling Wine—wine which bubbles when poured into a glass. The bubbles form because a certain amount of carbon dioxide has been held under pressure dissolved in the wine until the bottle is unstoppered. There are many methods of achieving this.

Sweet Wines—have been popular since ancient times; the most admired wines of ancient Rome, Italian City-states of the Middle Ages, and 17th and 18th Century Europe were sweet white wines. Examples include Sauternes, Tokaji, Constantia and Vin Doux Naturel.

Sweet Wine Making—sweetness in wine can be achieved by 1.) concentrating the sugar in grapes (noble rot, frozen grapes, or dried grapes), 2.) adding sugar or sweet grape juice (sussreserve) after fermentation, 3.) arresting fermentation (through chilling, filtering out yeast and/or addition of sulfur dioxide) and 4.) adding spirit to grape juice during fermentation (vin doux naturel).