

vintage
2020

varietal
SPARKLING
CLAIRETTE

appellation
EL POMAR DISTRICT

vineyards
MELANGE DU RHONE

production
105 CASES

dosage
4 g/l
(GRAMS/LITER)

fermentation
100% STAINLESS
STEEL NATIVE
FERMENTATION

élevage
4 MONTHS IN TANK
SUR LIE

aging en tirage
9 MONTHS

alcohol content
12% BY VOLUME

tasting notes
ELDERFLOWER,
BRIOCHE WITH SEA
SALT, MEYER
LEMON, JONAGOLD
APPLE, GINGER.

Sans Liege is my relentless search for independence. Equally aligned with the freedoms of the New World and the heritage of the Rhône Valley, I am careful not to hold too closely to either. Tending fruit in vineyards that have captured my heart from Paso Robles down to Solvang, these sites speak for me and I for them; the only partners now on this path I tread.

- Curt Schalchlin, Winemaker





MMXX

SANS LIEGE

SANS

 Sans Liege Wines

 @sansliege

 info@sansliege.com