



BULLES DE JOUR

2024

VIN DE FRANCE

Natural sparkling wine, extra brut

Grape varieties

Mourvèdre

Yield : 30 hl/ha

Terroir

Quaternary terrace (alt. 35m) with a 2-meter top layer of gravel resting on a clay base. The soils are exposed to windy conditions and generous amounts of sunlight (more than 260 days per year) and are located about 4 kilometers from the Mediterranean Sea.

Harvest : August 2024

Winemaking and ageing

Hand-harvested grapes. Whole cluster pressing with selection of the highest quality juices. Cold settling and fermentation in stainless steel tanks. Bottled before fermentation finishes to allow natural mousse formation in bottle. Disgorged by hand in spring, with no dosage.

Bottled : Septembre 21th, 2024

Dégorgement : May 5th, 2025

Production : 950 bottles of 75cl

Tasting notes

This wine shines with a metallic rose-gold robe. The nose is delicate, marked by white flowers and red berry notes. On the palate, it is crisp and subtly indulgent, with a crunchy redcurrant brightness and a creamy, enveloping finish.

Suggested food pairing

Ideal as an aperitif served with fresh strawberries in the glass. Also pairs beautifully with line-caught sea bass with beurre blanc or oven-roasted poultry supreme with seasonal vegetables.

The story behind the wine

Long dreamed of by Marie-Pierre, this sparkling wine is produced from Serge's favorite grape, mourvèdre. Early-harvested grapes gently pressed create Bulles de Jour—a heartfelt tribute to wine, gastronomy, and French cinema.



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