

# Toad Hollow Vineyards

## *Risqué*

### *Méthode Ancestrale Sparkling Wine*

**Vibrant! Frivolous! And.... Oo-Lah-Lah.....**

When Can-Can was introduced in Paris in the 1830's it was quickly dubbed, "*Le Ballet Risqué*" for its rousing energy marked by high kicks and daring naughtiness. Soon it became a symbol for the Parisians' famous devil-may-care attitude.

*"Risqué"* recaptures that spirit. This "vin vivant" (lively wine) is a crisp and fruity sparkling wine with low alcohol (6%), and the taste of fresh green apples and pears. Softly effervescent with just enough sweetness to seduce your palate as an aperitif or tempt you when you want something perfectly naughty to finish.... or, perhaps.... to start again!

#### Méthode Ancestrale

Oxford Companion to Wine

This method is rarely used and results in a lightly sparkling, medium sweet wine... It involves bottling young wines before all the residual sugar has been fermented into alcohol. Fermentation continues in the bottle and gives off carbon dioxide... The wine is designed to be sweeter and less fizzy than a champagne method sparkling wine and no dosage is allowed.

**Alcohol: 6.0%**  
**Acidity: 4.5 g/l**  
**Residual sugar: 7.0%**  
**Grape: Mauzac**  
**Appellation: Limoux**  
**(Region in the south of France)**

