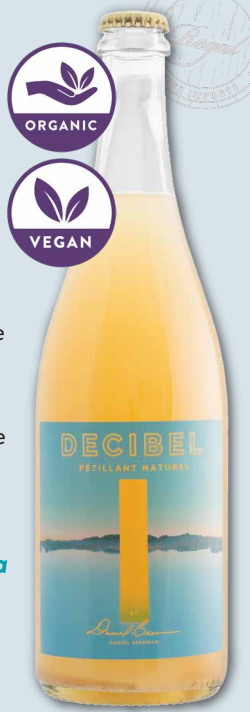


Decibel Pétillant Naturel Chardonnay

The delicate fizz is produced through an ancient method by bottling partially-fermented wine and allowing the yeast to finish their job in the bottle which traps in the natural bubbles. The spent yeast hulls, aka "lees", remain in the bottle so the wine has a natural haze to it. With refrigeration, the lees will settle to the bottom.

Perfect for enjoying poolside on a sunny afternoon, or as a vinous alternative for the hazy or sour beer lover.

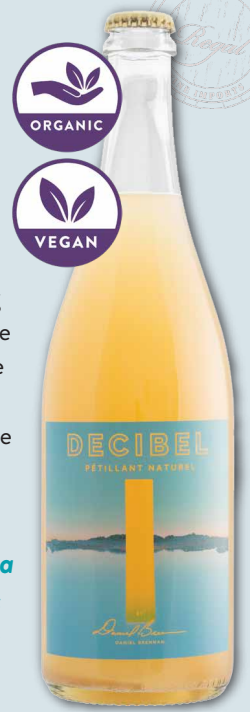


www.regalwine.com @decibelwines

Decibel Pétillant Naturel Chardonnay

The delicate fizz is produced through an ancient method by bottling partially-fermented wine and allowing the yeast to finish their job in the bottle which traps in the natural bubbles. The spent yeast hulls, aka "lees", remain in the bottle so the wine has a natural haze to it. With refrigeration, the lees will settle to the bottom.

Perfect for enjoying poolside on a sunny afternoon, or as a vinous alternative for the hazy or sour beer lover.

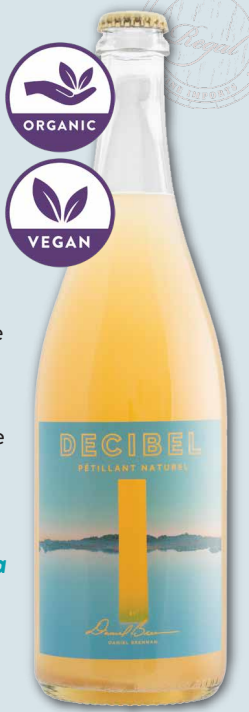


www.regalwine.com @decibelwines

Decibel Pétillant Naturel Chardonnay

The delicate fizz is produced through an ancient method by bottling partially-fermented wine and allowing the yeast to finish their job in the bottle which traps in the natural bubbles. The spent yeast hulls, aka "lees", remain in the bottle so the wine has a natural haze to it. With refrigeration, the lees will settle to the bottom.

Perfect for enjoying poolside on a sunny afternoon, or as a vinous alternative for the hazy or sour beer lover.

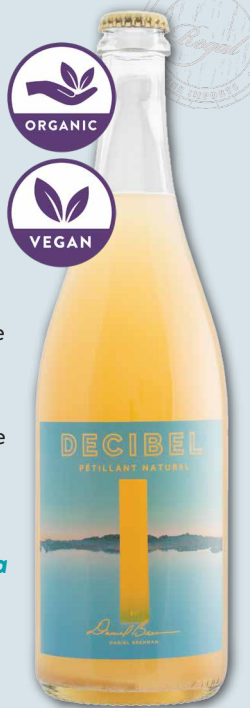


www.regalwine.com @decibelwines

Decibel Pétillant Naturel Chardonnay

The delicate fizz is produced through an ancient method by bottling partially-fermented wine and allowing the yeast to finish their job in the bottle which traps in the natural bubbles. The spent yeast hulls, aka "lees", remain in the bottle so the wine has a natural haze to it. With refrigeration, the lees will settle to the bottom.

Perfect for enjoying poolside on a sunny afternoon, or as a vinous alternative for the hazy or sour beer lover.



www.regalwine.com @decibelwines

Decibel Pétillant Naturel Chardonnay

The delicate fizz is produced through an ancient method by bottling partially-fermented wine and allowing the yeast to finish their job in the bottle which traps in the natural bubbles. The spent yeast hulls, aka "lees", remain in the bottle so the wine has a natural haze to it. With refrigeration, the lees will settle to the bottom.

Perfect for enjoying poolside on a sunny afternoon, or as a vinous alternative for the hazy or sour beer lover.

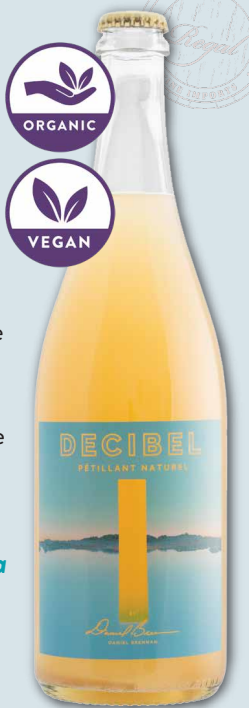


www.regalwine.com @decibelwines

Decibel Pétillant Naturel Chardonnay

The delicate fizz is produced through an ancient method by bottling partially-fermented wine and allowing the yeast to finish their job in the bottle which traps in the natural bubbles. The spent yeast hulls, aka "lees", remain in the bottle so the wine has a natural haze to it. With refrigeration, the lees will settle to the bottom.

Perfect for enjoying poolside on a sunny afternoon, or as a vinous alternative for the hazy or sour beer lover.



www.regalwine.com @decibelwines