



Méthode Traditionnelle Blanc Brut

This sparkling wine is produced after a primary fermentation to turn grape juice into still wine (base wine). A second fermentation occurs in the bottles that are capped with a crown cap. These finest, delicate bubbles will create a sense of celebration!

Blend: Chardonnay and Grolleau Gris

Color: White

Type: Dry Sparkling

Alcohol: 12% by vol.

Soil: Clayey – gravel

Description

Light gold in color. Notes that combine peach and a touch of citrus. It offers crisp fruit and complexity with an elegant soft finish.

Food & Wine Pairing

Starters, hors d'oeuvres, grilled fish or poultry.
To be served chilled (8° to 10°C)!

