

Lune & Bulles

AOC Crémant de Bordeaux - **WHITE**

PRESENTATION

In the heart of Aquitaine's gentle landscapes, Lune & Bulles evokes a moonlit night sparkling with dancing bubbles. Born from the union of Sémillon and Cabernet Franc, this crémant is a whisper of freshness on the palate, offering subtle flavors and a light froth that carries the senses beyond the shores of the Dordogne and Garonne rivers, in a delicately orchestrated ballet of tastes.

THE WINE

VARIETALS: Sémillon 70%, Cabernet franc 30%

WINEMAKING / AGEING: After pressing, the 'settling' process begins, where the juice is placed in a refrigerated tank for decantation for at least 48 hours. The clear juice is then fermented in temperature-controlled stainless steel vats. Once fermentation is complete, the wines are racked and filtered. The resulting wine is called Base Wine. The next step is the foaming, which is carried out using the Champagne method. A second fermentation is induced in the bottle, aiming to produce prestigious bubbles. Each bottle is filled with base wine, added with live yeasts and sugar. The aging lasts at least 9 months so that the second fermentation produces the necessary pressure.

TASTING

This cuvée is characterized by a light pale golden robe from which fine bubbles emerge, releasing floral aromas. Upon tasting, indulgent flavors marked by richness dominate, characterized by freshness and finesse.

SERVING / FOOD PAIRINGS

SERVING: 8°C

FOOD PAIRINGS: Lune & Bulles pairs perfectly with a variety of tapas, enhancing spicy and salty flavors. It also ideally complements light desserts like fruit mousses or thin apple tarts, where its bubbles add a dimension of freshness and elegance to each bite.

