



LUM EFFERVESCENT SEC

PRÉSENTATION

Every bubble of Lum carries the brilliance of time and craftsmanship.

Born from the perfect balance between the power of black grapes and the finesse of an exceptional sparkling wine, Lum embodies elegance, radiance, and the golden glow of the vineyard. This Blanc de Noirs, crafted from carefully selected dark-skinned grapes, unveils a golden hue with shimmering reflections, delicate effervescence, and an aromatic palette where white fruits, brioche, and subtle mineral notes intertwine.

LE VIN

CÉPAGES: Cabernet sauvignon 41%, Merlot 35,50%, Cabernet franc 14%, Malbec 2%, Chenanson 0,50%

VINIFICATION / ÉLEVAGE:

DÉGUSTATION

Lum Blanc de Noirs Merlot Sparkling unveils a radiant golden hue with fine, persistent bubbles. On the nose, delicate aromas of white peach, pear, and floral notes intertwine with subtle hints of brioche and almond. The palate is both fresh and creamy, with the Merlot bringing a smooth texture balanced by crisp acidity. Flavors of golden apple, citrus zest, and a touch of red berry linger elegantly, leading to a refined, mineral-driven finish.

SERVICE / ACCORDS GOURMANDS

SERVICE: Best served at 11-12°

ACCORDS GOURMANDS: Perfect as an aperitif, it also pairs beautifully with seafood, sushi, creamy cheeses, or fruit-based desserts.

