



# JACQUES YVES

AOC Bordeaux - White

## LOCATION

Crémants de Bordeaux are white or rosé sparkling wines. Coming from the Entre Deux Mers region, the characteristics of these wines are strongly linked to their terroir as well as the temperate maritime climate of the region. Situated between the Garonne and the Dordogne, the crémant vineyards benefit from a high level of humidity, essential for their production according to the méthode champenoise.

## **PRESENTATION**

Jacques-Yves is the perfect accompaniment to iodized products from the sea, a magical deep-sea environment whose mysteries have been discovered by great explorers like Jacques Yves Cousteau.

#### WINEMAKING & AGEING

Picking is done by hand. All the fruit is transported from the vineyard to the press using small crates. The different production steps follow the méthode champenoise: pressing, first fermentation, second fermentation in bottle, ageing, riddling, disgorging and dosage to obtain a sugar level of 10 g/l.



## **VARIETALS**

Sémillon 63%, Cabernet franc 33%, Muscadelle 3%



# **FOOD PAIRINGS**

This crémant revives the palate, as an aperitif or with dessert.



# **TASTING**

The wine has a light mousse and a pale straw colour with green reflections. The nose is subtle and floral. Enjoyable and round on the palate, strongly sparkling and soft on the finish.













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