



Soupçon de Graman

AOC Crémant de Bordeaux -
SPARKLING BRUT ROSÉ

PRESENTATION

In the pure tradition of the terroir, grapes selected from pre-chosen plots and harvested by hand release their juices under the measured embrace of a press that is attentive to the strict rules of the Crémants charter. The bubbles are very fine while the abundant foam allows a ring to flourish all around the glass, a sign of the wine's perfect elaboration. Balanced between elegance, finesse, and aestheticism, this Crémant is made for you

THE WINE

VARIETALS: Cabernet sauvignon 100%

WINEMAKING / AGEING: Handpicked, traditional vinification.

TASTING

Featuring a perfect salmon hue with light pink highlights. A very expressive and straightforward nose that hints at jammy notes as the wine warms up. On the palate, freshness marks the initial taste, leading to a delicate finish that eventually reveals a variety of fruity aromas.

SERVING / FOOD PAIRINGS

SERVING: Serve at 6-8°C.

FOOD PAIRINGS: Appetizers, Desserts.

