



Comtesse d'Estey

Blanc

AOP Crémant de Bordeaux -

SPARKLING BRUT

PRESENTATION

Inspired by the esteys-the charming little waterways that meander through the heart of southwestern France-our Comtesse takes her name and grace from this timeless landscape. Crafted with meticulously selected grape varieties and produced using the traditional method, this Crémant de Bordeaux is a sparkling expression of French elegance and the art of living.

THE WINE

VARIETALS: Sémillon 70%, Cabernet franc 30%

WINEMAKING / AGEING: After pressing comes the « settling » of the juice, i.e. the refrigerated tank for decanting for 48 hours minimum. The clear juice is then fermented in temperature-controlled stainless steel vats. After the fermentation, the wines are extracted and filtered. The wine obtained is called Base Wine. The next step is the foaming, which takes place according to the Champagne method. A second fermentation is caused in the bottle, the aim is to obtain prestigious bubbles. Each bottle is filled with base wine with live yeasts and sugar. The aging process lasts at least 9 months so that the second fermentation produces the necessary pressure.

TASTING

Elegant and refined, this cuvée reveals a pale, delicately golden robe with a fine, persistent effervescence that releases enchanting floral aromas. From the very first sip, its generous, gourmet character is enhanced by a silky texture, perfectly balanced by remarkable freshness and finesse.

SERVING / FOOD PAIRINGS

SERVING: Serve at 10°C.

FOOD PAIRINGS: Aperitif, dessert.

