

Soupçon de Graman

AOC Crémant de Bordeaux -
SPARKLING BRUT

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 franc 50%, Merlot 30%, Cabernet sauvignon 15%, Sémillon 5%

WINEMAKING / AGEING: Handpicked, traditional vinification.

TASTING

Featuring a pale, slightly golden hue with delicate bubbles that release floral aromas. On the palate, the rich, indulgent flavors are highlighted by a creamy texture, dominated by freshness and finesse.

SERVING / FOOD PAIRINGS

SERVING: Serve at 6-8°C.

FOOD PAIRINGS: Appetizers, Desserts.



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