

Lune & Bulles

AOC Crémant de Bordeaux -
SPARKLING BRUT ROSÉ

PRESENTATION

In the heart of Aquitaine's gentle landscapes, Lune & Bulles evokes a moonlit night sparkling with dancing bubbles. Born from the union of Sémillon and Cabernet Franc, this crémant is a whisper of freshness on the palate, offering subtle flavors and a light froth that carries the senses beyond the shores of the Dordogne and Garonne rivers, in a delicately orchestrated ballet of tastes.

THE WINE

VARIETALS: Merlot 70%, Cabernet franc 30%

WINEMAKING / AGEING: After pressing, the 'settling' process begins, where the juice is placed in a refrigerated tank for decantation for at least 48 hours. The clear juice is then fermented in temperature-controlled stainless steel vats. Once fermentation is complete, the wines are racked and filtered. The resulting wine is called Base Wine. The next step is the foaming, which is carried out using the Champagne method. A second fermentation is induced in the bottle, aiming to produce prestigious bubbles. Each bottle is filled with base wine, added with live yeasts and sugar. The aging lasts at least 9 months so that the second fermentation produces the necessary pressure.

TASTING

A pale pink color and a profoundly fruity bouquet. On the palate, it is round and deliciously aromatic. Its vivacity, attributed to the presence of Cabernet, sustains throughout, lending the wine all its freshness with notes of very ripe fruits. The Merlot contributes its softness, richness, and length.

SERVING / FOOD PAIRINGS

SERVING: 10°C

FOOD PAIRINGS: Seafood Salad, Salmon Carpaccio and Summer Vegetable Tart.

