

Private Label

White

AOC Crémant de Bordeaux - **SPARKLING BRUT**

PRESENTATION

The Entre-Deux-Mers region is situated at the confluence of the Garonne and the Dordogne rivers. The vineyard is located 80 kilometers South-East of Bordeaux and is the largest wine-making area for Bordeaux appellations.

THE WINE

VARIETALS: Sémillon 70%, Cabernet franc 30%

WINEMAKING / AGEING: After pressing comes the « settling » of the juice, i.e. the refrigerated tank for decantating 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.

ALCOHOL CONTENT: 12 % vol.

TASTING

This special reserve is characterised by a light pale gilded robe. It reveals delicate floral aromas. The mouth is refreshing and expressive.

SERVING / FOOD PAIRINGS

SERVING: 10°C

FOOD PAIRINGS: Tapas, desserts.

