

## Bulles Éphémères SPARKLING BRUT

### PRESENTATION

Embark on a sensory journey with Bulles Éphémères, the first sparkling cuvée from the Berticot cooperative winery. These modern bubbles, crafted using a traditional method, will awaken all your senses! Bulles Éphémères is designed for lovers of simple pleasures and those curious about new taste experiences.

### THE WINE

**VARIETALS:** Cabernet franc 100%

**WINEMAKING / AGEING:** The Traditional Method for sparkling wine involves two fermentations: the first creates the base wine, and the second, inside the bottle, generates bubbles. The wine ages on yeast lees, adding complexity. After aging, sediment is concentrated and removed (disgorging), and sweetness is adjusted (dosage) before sealing. This process creates distinctive sparkling wines with crisp flavors and fine bubbles.

### TASTING

Light bubbles with fruity aromas that will transport you to a world of exquisite flavors, where each note unveils a palette of delightful sensations. Its sparkling elegance makes it the perfect companion to enhance your evening aperitifs with friends. Let this sparkling symphony awaken your taste buds!

### SERVING / FOOD PAIRINGS

**SERVING:** 6-8°

**FOOD PAIRINGS:** Aperitifs, Seafood, Desserts.



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