



## Fleuraison, Vin Mousseux, Blanc de Blancs

France

### PRESENTATION

The name "FLEURAIISON" evokes both the ephemeral beauty of vine blossoming and the delicate scents that emanate at this precise moment in spring. Just as the thousands of small white flowers of the vine fill the vineyards with their subtle aromas, our sparkling wines capture this delicacy and freshness in every bubble. FLEURAIISON symbolizes this harmony between flourishing nature and the elegance of our cuvées, offering a sensory experience that celebrates both the refined fragrance of the vine and the finesse of our wines.

### WINEMAKING

Selection of the best base wines from different Blanc de Blancs grape varieties based on the typicity of the vintage to achieve the desired style. The grape varieties that can be used in varying proportions are Ugni Blanc, Colombard, Macabeu and Chardonnay. Fermentation occurs naturally in horizontal tanks.

### AGEING

The breeding is a minimum of 3 months with daily stirring of the lees.

### VARIETALS

Maccabeu blanc, Ugni blanc, Chardonnay, Colombard

### TASTING

Green hues on a clear and bright dress, the bubbles are fine and lively. Delicate scents of flowers in full bloom (the name "Fleuraison" means blooming).

A nose offers aromas of butter and hazelnut followed by notes of brioche and almond. The length in the mouth persists throughout the tasting.

The dosage is balanced.

### FOOD PAIRINGS

If this white Blanc de Blancs sparkling wine is an aperitif wine, it also pairs perfectly with scallops or freshwater fish. Serve at a temperature of 4 to 8 °C as an aperitif or with dessert, and at 6 to 9 °C with the main course.

