



## Lunae 33

vin de france - 2024 - **SPARKLING  
BRUT**

### PRESENTATION

As the warmth of the day fades and the horizon swallows the last golden ray of the sun, a glass of Lunae 33 finds its place on the terrace. Every sip evokes the rich legacy of meticulously selected grape varieties. In the soothing silence, the silvery shimmer of the emerging moon reflects on the Gironde estuary. It's then that the distinct character of each Lunae 33 variety reveals itself, offering a harmony that perfectly complements the enchanting aura of this captivating landscape.

### THE WINE

**VARIETALS:** Cabernet sauvignon 41%, Cabernet franc 36%, Merlot 21%, Malbec 2%

**WINEMAKING / AGEING:** Traditionals.

### TASTING

Beautiful pale color with golden reflections, slightly hazy, indicating fine and delicate bubbles.

Subtle aromas of white fruits and citrus, with light floral notes and fresh red berries.

Crisp and refreshing attack, with a fine mousse. Flavors of pear and raspberry blend with a bright acidity, offering an elegant and sparkling finish.

### SERVING / FOOD PAIRINGS

**SERVING:** 10°C

**FOOD PAIRINGS:** Salmon tartare with citrus, Seafood platter, Warm goat cheese salad with walnuts and honey.

