



BRUT BLANC DE BLANCS 200ML

To develop the characteristic freshness and delicate fruitiness of the wine, we only use white grapes with white juice, in the French style of "Blanc de Blancs."

APELLATION: Vin Mousseaux

VINIFICATION: We are dedicated to making our wines through natural fermentation. A secondary fermentation at low temperature allows for a slower fermentation which guarantees finer bubbles. Our small-capacity vats ensure perfectly uniform fermentation.

ALCOHOL CONTENT: 12.0%

TASTING NOTES: The golden yellow color of this Blanc de Blancs and its delicate bubbles highlight the finesse of its effervescence. Its fruity nose with notes of yellow fruit, peach and apricot gives way to a pleasant and soft palate.

UPC# 0 89832 00005 1
200ml/24pk

SUGGESTED PAIRING: This Blanc de Blancs is perfect for apertifs served with cheese toasts, served it chilled at 7-8°C.

