

## Blanc de Blancs Brut Excellence Sparkling wine



**Grape varieties**

40 % Chardonnay & 60 % others

The selection of base wines is made among the different grape varieties and depending on the vintage characteristics in order to obtain the desired style. The grape varieties that can be used in variable proportions are: Airen, Ugni Blanc, Colombard, Durello, Macabeu.

**Winemaking** Natural fermentation in VAT.  
Aged for 3 months.

**Tasting notes** Pale yellow colour, with fine bubbles.  
Graceful nose with white fruits and almond notes.  
A clean fresh attack and a well-balanced taste with fruity notes.

**Analysis** Alcohol : 11,5 % vol.  
Dosage : 10 g/l.  
Sparkling wine  
Produced in France

**Serving temperature** Between 6° and 8° C.