

Our Signature Wines

Crémant de Bordeaux Héritage

BRUT ROSÉ / DRY ROSÉ

AC Crémant de Bordeaux

Hand-picked grapes
Matured in our cellars



Character

Colour: A rich, lustrous salmon-pink colour with elegant bubbles. **Bouquet:** Delightful aromas with notes of red fruit (raspberry and redcurrant) and a fresh hint of menthol. **Palate:** Good on the attack, with a balanced mousse. Flavours carry forward from the bouquet, with added persistent strawberry and a hint of vanilla on the finish.

Alcohol content: 12,5% .

Terroir and winemaking



With sunny conditions and a temperate maritime climate, the Crémant de Bordeaux Appellation vineyards lie completely within the AOC Bordeaux area. This Crémant was originally established as an AOC in its own right in April 1990.

18 months of cellar ageing is needed for the *Crémant de Bordeaux brut rosé* to develop its complex flavour.

This wine is vinified by the traditional method.

Grape variety

Merlot.

Food pairing

This *cuvée* is ideal for any festive occasion and perfect as an aperitif or brunch. Try also with medium flavoured foods such as barbeque lamb, deep fried turkey or duck.

Keep 2 to 3 years

Serve at 45°F

Awards

The quality of Jaillance Crémant de Bordeaux makes it a **regular medal-winner**.

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