



SPARKING WINE BLANC DE BLANCS



GRAPE VARIETY 80% White Airen - 20% Chardonnay

SOIL The bunches of White Airen come from La Mancha in Spain and the bunches of Chardonnay come from the South of France. The Chardonnay is vinified in France by the winemakers of Badet Clément.

VINIFICATION The bunches of White Airen are harvested very early. They are vinified with a modern approach of winemaking, in temperature controlled stainless steel tanks. The goal is to get a base wine as fresh and fruity as possible with a very good acidity. No malolactic fermentation. The base wine is then carried to France in isolated tank lorries. It is blended with the juice of Chardonnay before the second fermentation takes place in pressure tanks with selected yeast. Second fermentation and bottling are done under the rigorous control of our oenologists.

TASTING NOTES Green tints on a limpid robe, the brilliance of a fine bubble increases the vividness. Fine perfumes of flowers (the name "Fleuraison" means flowering / blossoming). A nose of butter and hazelnut then introduces a palate of brioche and almond. The appropriate dosage and the length on the palate persists during the tasting.

FOOD & WINE Although this vin mousseux blanc de blancs is a perfect pre-dinner drink, it is also a perfect accompaniment to scallops or river fish.
Serve at 4 to 8 °C as a pre-dinner drink or dessert wine, and 6 to 9 °C with main meal.



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