



Organic 2 months' ageing
 Biologique
 Velouté
 Purity
 Pureté Élevage de 2 mois
 Acacia Bar of fenouille confit
 Generous



Grape varieties

Base wines are selected depending on each vintage characteristics, in order to obtain the desired style. Most of the current blend comes from the grape variety Airen.

Winemaking

The base wines are selected for their aromatic expression. The fermentations take place at low temperature (17-18°C.) to preserve this fruity personality. After the slow “prise de mousse” at cellar temperature (10-12°C), the wine is left to rest on its lees. The latter are “shaken” into suspension on a daily basis during at least 3 months to obtain an optimal harmony. After a gentle filtration, the moderate “dosage” brings the final touch.

Tasting notes

Pale golden color.
 Explosive nose of citrus and white flowers flavors.
 A lively attack, generous effervescence.
 Light, fresh and fruity palate.

Food and wine pairing

This wine will be perfect with all fishes and seafood but also with white meats.

Technical information

Alcohol contents: 11.5%
 Doseage: 10 g/L (BRUT)

Serving suggestions

Serve between 6-8°C.
 Ageing potential: 1 year

Available in

75 cl.

Classification

Sparkling wine produced in France.