



**White flowers**

Fleurs blanches <sup>Secret</sup>  
Fine bubbles **Ice**

3 mois d'élevage

**Blanc de blancs**

Frappé <sup>Paris</sup>



**Grape varieties**

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

**Winemaking**

Temperature-controlled natural fermentation in vat. 3 months' ageing on lees with daily stirring.

**Tasting notes**

Pale yellow colour. Fine and elegant bubble line.

Expressive notes of candied fruit, white flowers and a hint of citrus to the nose.

Supple and light mouth, slightly sweet, both fresh and fruity, revealing flavours of white peach.

Cuvée Jean-Louis ICE blanc de blancs is much like the splendid city of Paris: bustling, sparkling, decadent and perfect at any time, day or night.

**Food and wine pairing**

Pouring this wine over ice ignites its dynamic and fruity personality. This bubbly coalescence of fire and ice in the glass will not stay secret for very long.

**Technical information**

Alc. content: 11.5%

Dosage: 24 g/ L (dry)

**Serving suggestions**

Enjoy as an aperitif, or for any casual, glamorous or festive occasion. Serve over ice in a flute or in a large wine glass, at 4-6°C.

**Classification**

Sparkling wine produced in France.

**Rewards**

2017 - 1001 DEGUSTATIONSCOM - 2 Etoiles