

LES BULLES

BLANC DE BLANCS BRUT

FOOD AND WINE PAIRING

Ideal for aperitifs and desserts.

GRAPE VARIETIES

Sauvignon

TERROIR

Calcareous-clavey soil.

VINIFICATION

Harvested at the end of August in the morning, in order to preserve the freshness of the berries. The vinification is done at low temperature (15/17°C). The wine is then carbonated in vats until small bubbles are obtained which will be directly trapped in the bottle...until the tasting!

TASTING

Beautiful effervescence, persistent foam. Gourmet mouth with aromas of exotic fruits, citrus fruits. Slightly acidic finish.



Alc/vol 11.5%

Serving temperature : 7°C - 8°C



Vallée du Rhône
Terroirs d'Accueil