



GRANDIAL BRUT

Blanc de Blancs - BRUT

Designation: SPARKLING WINE

Grape variety(ies): White grapes (mainly Ugni Blanc)

Origin: Charente (France)

Vinification: Mechanical harvest. Stationery cold settling is followed by yeasting and fermentation at low temperature. The wine goes through a second fermentation for getting its fine fizziness.

Tasting notes:

- **Color:** Pale gold with a hint of green.
- **Nose:** Intense fruity aromas, fresh butter and cake.
- **Palate:** Fairly creamy, smooth and fresh with lingering aromas very harmonious. Fine and elegant bubbles on the palate.

Recommendations: Serve as an aperitif and with desserts.

Serving condition in F°: 50 - 55

Cellar potential: 1 - 2 years

Alcohol content: 11

Bottle capacity: 750 ml

Bottles/case: 12

Non contractual pictures

