CHARDONNAY BRUT MÉTHODE TRADITIONNELLE

TERROIR

Made in the traditional way, the second fermentation takes place in the bottle to obtain more delicate and fine bubbles. Aged for a minimum of 3 months on slats.

TASTING

Pale golden colour.
A fresh and expressive sparkling wine, with herby and mineral notes.
Elegant, fresh with aromas of fruits, vanilla and spices. A lingering finish. It’s deep and complex with a good structure.

FOOD MATCHING

Aperitif or desserts.

REGION	France
TYPE	Vin de Cépage
LEVEL	Vin de France
GRAPES	Chardonnay
SERVICE TEMPERATURE	8°C
AGING POTENTIAL	1 year
COLOR	White

Find this wine on our website
WWW.CVA-BEAUNE.COM
> page https://www.pierre-ponnelle.com/b/aK
> or flash this QR Code

PIERRE PONELLE, PLACE NOTRE DAME BP 172 21205 BEAUNE CEDEX
TEL : 03 80 26 33 00 - FAX : 03 80 24 14 84
WWW.PIERRE-PONNELLE.COM