

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

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