

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 Cépape
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

