

LES ALLIÉS

Blanc de Blancs

BRUT



PRODUCTION:

Classification: sparkling wine produced and bottled in Côte d'Or Burgundy, France.

VARIETALS:

Chardonnay

TASTING:

Appearance: nice pale yellow colour with golden hints. Numerous fine bubbles and a persistent foam.

Nose: aromatic and delicate nose with yellow fruit notes and dried fruits aromas.

Palate: an elegant wine, well balanced and very pleasant. The aftertaste is long and refreshing.

PRACTICAL:

Food matches: ideal as an aperitif, for a cocktail or with desserts. Serve chilled, between 5°C and 6°C.

Wine list comments: a very pleasant wine! Enjoyable anytime, anywhere. Fresh and aromatic.

Format available : 75cl.

Alcohol: 11% Vol.

Total sugar: 11g/L.

Total acidity: 2.90g/L or 4,43g/L average tartaric acid.

pH: 3,40 (average).

Sulfure dioxide: 25 – 35mg/L.

Total sulfure dioxide: 130 – 170mg/L.

Pressure: 4, 5 bars.