

LES ALLIÉS

Sparkling BRUT



PRODUCTION:

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

VARIETALS:

Chardonnay, Chenin Blanc

TASTING:

Appearance: Nice pale yellow colour. Fine and persistent foam.
Nose: fruity and delicate, with nice yellow fruits aromas. When agitated flattering notes of flowers appears.

Palate: Fresh and lively attack, round on the middle palate. Well balanced, fresh and fruity on the palate. The aftertaste is long with fruity and floral notes.

PRACTICAL:

Food matches: Ideal as an aperitif, perfect with canapés and white fruits desserts. Serve chilled, between 5°C and 6°C.

Wine list comments: A very pleasant wine! Enjoyable anytime, anywhere. Fruity and crisp.

Format available : 75cl, and 2x187ml.

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.

