



## CRÉMANT Brut

To light up  
special events



**CÉPAGES** :: Pinot Noir, Chardonnay, Pinot Blanc  
**DRINK AT** :: 8° C  
**CELLARING** :: 2 years  
**OPTIMUM** :: 1 to 2 years  
**SUGAR INTENSITY** :: 1 - **2** - 3 - 4 - 5 - 6 - 7 - 8



Aperitifs  
Desserts



**TASTING NOTES\***  
by **Manuel Peyrondet** - Best Sommelier of France, 2008

*Tasted November 27<sup>th</sup> 2009 at 8°C.*

### COLOR

This sparkling, pale yellow wine glints with silver. It pours rich and creamy, with an unflagging effervescence and ever-increasing finesse.

### NOSE

After breathing, the wine plays the card of crispness, which increases with a spring-like, slightly acid aroma. We can imagine a touch of citrus and orange peel, yeast and orchard fruit such as pippins. The fountain of bubbles, calming as it breathes, is redolent of juicy pears, toast and mint.

### TASTE

The taste comes on strong, with body; the foamy effervescence highlights the lively crispness that very gradually fades. The slightly acid, saline finish stands out due to a slight bitterness reminiscent of lemon peel, yet tempered by a well-assimilated dosage.

**PAI** 3 caudalies (persistence: 1 caudalie = 1 second)

### MY THOUGHTS

This creamy crémant with its touch of citrus will charm wine lovers, offering as it does good value for money. It's a great choice as a relaxing aperitif or even for accompanying a seafood starter.

### TO SERVE WITH...

- Scallops tartar marinated in lime juice
- Vegetarian spring roll and fresh coriander
- Fresh goat's cheese herbed with chives in a puff pastry case

**+** Serve at 7-8° C, leaving it for a short time in the glass so the bubbles calm and the wine can reveal its entire personality. To drink within the next 2 years.