

CLASSIC METHOD BRUT PINOT BLANC

Grape variety: Pinot Blanc

Type: Classic Method Brut Millesimé

Training system: Spurred cordon

Number of vines per hectare: 5000

Yield per strain: 1-1.2 kg

Harvest: in August

Vinification: after careful selection, the grapes are immediately softly pressed and the must is left to settle through cold static decantation. The must carries out an initial fermentation in steel containers, at a controlled temperature of around 17 °C, until it reaches a certain residual sugar, which will be exhausted during a second fermentation which will take place in the bottle, after having carried out the draft. The wine then rests for at least 36 months. Subsequently the bottle will be subjected to remouage and disgorgement.

Disgorgement: at least 36 months undosed

Alcohol content: 12.5% vol

Color and appearance: the bright straw yellow is chased by numerous bubbles of good persistence.

Aroma: fine florality of broom, lily, chamomile, acacia. The fruitiness of papaya, yellow peach, apricot and bergamot is spread over a veil of custard and light vanilla.

Taste: good freshness to balance important softness. The classic, elegantly floral return of Pinot Blanc presents itself in the mouth.

Pairing: as an aperitif with mousse of goat cheese and Gaeta olives, or with boats of baked yellow pepper and capers, with a canapé of black bread and anchovy butter.

Service: serve at 6 °C in flutes.

Taste while listening: Dua Lipa - Be the one

