

LOUIS ESCHENAUER

DEPUIS 1821



CÉPAGES
BORDEAUX
GRANDS VINS
RÉSERVE
CRÉMANTS



Selection CRÉMANTS

CRÉMANT DE BORDEAUX AOP

BRUT

GRAPE VARIETIES: 70% Sémillon and 30% Cabernet franc.

LOCATION: In the heart of Entre-deux-Mers, between the Dordogne and the Garonne Rivers.

VINIFICATION: The grapes are picked by hand in boxes. Fermentation takes place at 16-18°C at controlled temperatures to retain the strength of the aromas and flavours. A second fermentation occurs in the bottle for 9 months, before disgorging.

SOIL: Clay-calcareous.

TASTING NOTES:

COLOUR: This wine sports an intense gold colour which highlights the fine, elegant bubbles.

BOUQUET: A very expressive aroma of yellow orchard fruits and brioche.

TASTE: Simultaneously fresh and balanced on the palate.

SERVING SUGGESTION: This wine will fully express its many flavours as an aperitif or with dessert.

SERVING TEMPERATURE: 8 to 10°C.

LAY DOWN FOR: To be enjoyed now or over the next two years.

