

of the best producers of sparkling wines.

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implementation of suitable technical means are all factors which allow it to respond as well as possible in terms of quality to the demand of this booming market. Louis Vallon Crémant de Bordeaux Blanc Brut, as required by the appellation, meets strict specifications. Harvests are exclusively manual, and the grapes are transported in openwork boxes.

The production method is traditional, following the Champagne method: pressing, first fermentation, second fermentation in the bottle, ageing, riddling, disgorging and drawing. Louis Vallon Crémant de Bordeaux Blanc Brut is aged for at least 12 months on slats so that its aromatic and taste qualities develop.

## **TASTING NOTES**

Light yellow/green color. The bubbles are very fine and elegant.

Fresh and sappy, with citrus, red apple and biscuit dominating the nose, prior to a vivid, rounded, classy and well-crafted palate.

## WINEMAKING

Crémants de Bordeaux are sparkling wines produced according to the same process as that used in Champagne (méthode champenoise).

## **GRAPE VARIETIES**

Semilion, Cabernet-Franc & Muscadelle.

## **FOOD PAIRING**

Perfect pairing with Chocolate cake, Baked sea bream, Scallops, Oysters, Avocado with Shrimp, Salmon, Lobster skewers, Raspberry Shortcake, Hot chocolate fondant with custard, Tiramisu & Chocolate Charlotte.

Scan & watch our virtual tasting!





