

LOUIS VALLON CREMANT DE BORDEAUX BRUT NV

SUGGESTED RETAIL PRICE

\$17.99-\$15.99



Shelf Talker

*The taste of Champagne
at an everyday price!*

LOUIS VALLON • CRÉMANT DE BORDEAUX • BRUT

Light yellow/green color. Delightful aromas of peach and fresh citrusy notes. Flavors carry forward from the bouquet, with a hint of vanilla on the finish. Extremely elegant and complex.



- The taste of Champagne at an Everyday price!
- Fine bubbling due to long ageing (30 months).
- A classic style, citrus and white fruits notes, elegant finish.
- Gold Medal & 90 points Decanter

**AVENUE
TERROIR**



THE STORY

The first historical producer of base wine, producing the largest volume in the Bordeaux region and with its experience in the field of bubbles, La Cave Louis Vallon is today positioned as one of the best producers of sparkling wines.

The know-how of the winegrowers, a well-mastered wine-making process and the 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

Semillon, 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!

