



MEDIVOL

The Sparkling White Brut

Chardonnay-Chenin-Pinot Noir-Mauzac Blend

750ML / ALC 12% BY VOL



LOCATION:

Country: France (Southern)

Region: Languedoc-Roussillon

Appellation: Crémant de Limoux Contrôlée

GRAPE VARIETIES:

60% Chardonnay, 30% Chenin, 5% Pinot Noir, 5% Mauzac

PRODUCTION:

This wine is made in the méthode traditionnelle, whereby the effervescence is produced by secondary fermentation in the bottle. It's then delicately gravity-pressed, and fermented in stainless steel.

AGING:

Hand-harvested and matured sur lie on fine lees for between one and two years, there is no better bang for the buck than this bubbly.

DESCRIPTION:

The nose of this incredibly elegant and delicious wine is bright citrus mixed with dried apricots and pears, with hints of honey and green apple. Once sipped, the small, delicate bubbles bring forward the nice acid and light toast with a finish of fresh melon and lime. A truly spectacular and well-rounded flavor from start to finish.

SERVING SUGGESTIONS:

This dry sparkling wine goes with so much – from oysters and caviar to grilled cheese sandwiches, and from milestone celebrations, to getting in and out of the D.M.V. in under an hour. This wine is simply fantastic and its price is even more so.