

Raspail
JEAN-CLAUDE & Fils

FINES BULLES



Crémant de Die BRUT

"Light and Gourmand"

Blending:

80 % White Clairette
15% Aligoté
5% Muscat small grain

Vinification and Maturation :

Elaborated according to traditional methods, the wine is matured on laths for at least 12 months to develop the right combination of fruitiness and finesse.

After climate-controlled fermentation in the cellar, the sediments are eliminated by riddling and disgorgement by freezing without decanting or filtering. The gas bubbles come entirely from the fermentation process.

Tasting and serving :

To the eye : The robe is a pale gold and brilliant. Sparkles with fine bubbles.

To the nose : Notes of citrus fruits and acacia flowers.

To the palate : Gourmand, a lively combination of fruitiness and vivacity, with aromas of white flowers and white-fleshed fruit.

Pairing : Will go well for your aperitifs and with fish and shellfish.

Recommendation : Best served between 6 and 8°C. May be kept up to 5 years in the cellar for further ageing.