

Raspail

JEAN-CLAUDE & Fils

FINES BULLES



Crémant de Die BRUT aged in oak barrel

« The elaboration of a Great Sparkling Wine in Oak casks »

Blending:

65% White Clairette
30% Aligoté
5% Muscat small grain

Vinification and Maturation :

Elaborated according to traditional methods, aged in oak casks until the following spring, then a maturation time in the bottle 2 to 3 times longer than the general rule for this appellation, to develop the wine's bouquet and complexity.

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 : A golden robe is the distinctive sign of the initial ageing in oak casks. The bubbles are very fine..

To the nose : Considerable aromatic complexity, with floral and spicy aromas.

To the palate : A subtle combination of structure, in which hints of butter and vivacity combine. Aromas of stewed apple, brioche and spices.

Pairing : Will go well for your aperitifs and with fish, shellfish, poultry and white meats.

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