

Raspail

JEAN-CLAUDE & Fils



FINES BULLES



Crémant de Die Cuvée Flavien

"The Reference of the House Raspail"

Blending:

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

Vinification and Maturation :

Elaborated according to traditional methods, but with 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 : The robe is a deep gold and brilliant. Sparkles with fine bubbles.

To the nose : A deep and powerful bouquet asserting the exceptional quality of these old vines. Notes of wax, spices and candied fruit.

To the palate : In perfect harmony with the aromatic notes. To the mouth balanced and very fine.

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

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