

GRAND CRU BRUT NATURE

GRAPE VARIETIES:

CHARDONNAY 50% PINOT NOIR 50%

GRADE:

12.80% vol

TYPE OF SOIL:

Clay and sand

COLOUR:

Pale yellow color, fine effervescence and elegant pearlescent.

AROMA:

Elegant floral aromas with soft notes of white berries, complexed with characters of fresh cream and fine toasts.

PALATE:

Mouthfeel: Creamy, persistent and very deep on the palate, with great natural acidity that provides breadth and a vibrant and refreshing finish to the mouth.

KNOW THIS WINE BETTER

The soft floral notes of Chardonnay are integrated with the structure and high acidity of Pinot Noir, giving rise to a sparkling wine of great natural complexity, persistent and very deep.

PAIRING:

Ideal to accompany ceviches, seafood, tuna carpaccio, lean fish, white meats such as chicken or turkey and all kinds of salads.

