

CREMANT DE BORDEAUX

NICOT

Cuvée Prestige

Blanc de Blanc Brut

APPELLATION D'ORIGINE CONTROLÉE : Crémant de Bordeaux Contrôlée.

TERROIR AND WINEMAKING : With sunny conditions and a temperate maritime climate, the Crémant de Bordeaux "Cuvée Prestige"

This wine is vinified by the traditional method.

GRAPE VARIETY : A harmonious blend of 2 varieties : 70% Semillon, 30% Blanc de Noirs.

HARVEST : Hand-picked grapes

FOOD RECOMMENDATIONS : This is an elegant wine which makes a superb aperitif. It is also a perfect match for a meal based on seafood and shellfish, or fish dishes such as herbed salmon.

Serve at 41°F.

Keep 2 to 3 years.

COLOUR : Lustrous pale gold in colour with an elegant stream of fine bubbles.

BOUQUET : Elegant and complex on the nose, white flowers, sweet almonds and marjoram, with just a touch of wild strawberry.

PALATE : Good attack with a creamy mousse and pleasing balance; initial aromas are carried forward to the palate; excellent persistence, with brioche notes on the finish.

Alcohol content : 12%

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