

BEST BUY
WINE ENTHUSIAST

Jean Schieber

AOC Crémant de Bordeaux Blanc Brut



Tradition ...

Recognized on April 3, 1990, the AOC Crémant de Bordeaux comes from a long regional tradition of producing sparkling wines, dating back to the 19th century. The appellation applies to white wines and rosé wines. The vineyard benefits from a temperate and humid oceanic climate characterized by mild winters with very rare frosts, early springs, beautiful sunny summers and warm and long autumns. As for the soil, we are on a sandy clay-limestone soil.

Information

Appellation : AOC Crémant de Bordeaux

Cépages : Semillon and Cabernet franc, with a touch of Muscadelle

Type de sol : Sandy Clay-limestone

Vinification : The production method is traditional, following the Champagne method: pressing, first fermentation, bottle fermentation for the 2nd fermentation, ageing, riddling, disgorging and bottling. Jean Schieber Crémant de Bordeaux Blanc Brut is aged for at least 12 months on slats so that its aromatic and taste qualities develop.

Tasting

This crémant has light bubbles and a pale yellow color with green highlights. The palate is pleasant and rather long, very sparkling. This crémant will delight you with a multitude of dishes: your petits fours and appetizers based on fish and shellfish (oysters, sushi and sashimi, smoked salmon, seafood platters, fish or shellfish terrines, fish tartare), a white meat, poultry with cream, dry biscuits...



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