



CRÉMANTS DE BORDEAUX

Pur Grand Jean is a Crémant de Bordeaux with aromas of fresh red fruit and a lively, fruity palate. The bubbles are fine and pleasant.



Grape varieties: 100% Cabernet Sauvignon



Terroir: Clav-limestone soils



Vinification: Sequential pressing without re-drying for the cuvée. Separation and elimination of prunings. Cold settling followed by alcoholic fermentation with active aromatic dry yeasts. Slight ageing on total lees (a few weeks), then racking and dispatch to our service provider for setting of foam and bottle ageing in the cellar for 1 year. Disgorged with sugar measured at 10g/L.



Clear pink colour (0)



Floral and fresh red fruit aromas.

Clean nose.



Sweet on the attack, good acidity, still fresh fruit, lively and taut.



Served at between 8 and 10°C, this crémant can be enjoyed as a starter with sashimi or as a dessert at your festivities.



Pur Grand Jean is a Crémant de Bordeaux with exotic fruit aromas and a lively, full-bodied palate. The bubbles are fine and pleasant.



Grape varieties:

85% Sémillon, 15% Sauvignon Blanc



Terroir: Clay-limestone soils



Vinification: The grapes are harvested by hand, in the morning and in small crates to preserve the integrity of the berries; the pressing is slow and gradual, with very little rebalking; the pruning juice is separated from the press juice; the grapes are cold-stored for 3 to 4 days; the alcoholic fermentation is temperature-controlled at low temperature; the grapes are matured



Clear, limpid colour with green and yellow highlights.



The nose reveals fine aromas of exotic fruit, particularly mango.



The palate is both lively and fleshy, with long-lasting aromas underpinned by a lovely freshness and fine, pleasant bubbles.



Served at between 8 and 10°C, this crémant can be enjoyed as a starter with sashimi or as a dessert at your festivities.







