



GRANDES VERSANNES

CREMANT DE BORDEAUX BRUT

Grape varieties: 50% Cabernet, 30% Sémillon, 20% Muscadelle

Vinification : Traditional method

Tasting note : The colour of this Crémant Brut is a brilliant golden yellow, while its fine bubbles create a persistent mousse. On the nose, it offers a fresh bouquet combining delicate fruit aromas, enchanting floral notes, as well as hints of spice and light roasting.

On the palate, the typical structure of Crémants de Bordeaux is elegantly revealed, characterised by a subtle, refreshing effervescence. The long, fruity finish provides an invigorating sensation of freshness that invites you to prolong the pleasure of tasting.

Food pairing : Great with seafood, appetizers or fruity desserts.

Serving Temperature : 5-8 °C



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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION - PHOTOS NON CONTRACTUELLES