



Vin Mousseux de Qualité Brut Blanc Pierre Courtrat VMQ,



WINEMAKING

Only the best grape varieties have been selected for the elaboration of this wine, which is produced by a second natural fermentation in vats (Charmat method). The Pierre Courtrat vintage is aged for 6 months before being sold.

VARIETALS

Chenin blanc, Chardonnay, Ayrème

SERVING

Served chilled (6-8°C).

VISUAL APPEARANCE

Pale yellow colour. Fine and persistent bubbles.

AT NOSE

Very intense nose with citrus fruit aromas and fine grilled notes.

ON THE PALATE

Fresh, lively and lemony palate. Nice volume. Finishes on lemony notes.

FOOD PAIRINGS

This wine will accompany aperitifs and festive occasions.

