

# Vin Mousseux de Qualité Brut

## Blanc Pierre Courtrat



**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).

**FOOD PAIRINGS :** This wine will accompany aperitifs and festive occasions.



Pale yellow colour. Fine and persistent bubbles.



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



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

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