



## 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.

