



PIERLANT BRUT

Blanc de Blancs

Grape varieties: Ugni Blanc.

Vinification: Machine harvest. The basic wine is fermented at a low temperature. Second fermentation at 55°F for 2 weeks followed by dosing.

Tasting notes :

- **Color:** Pale yellow, fine bubbles, elegant.
- **Nose:** Fruity wine, fresh butter, cake, elegant.
- **Palate:** Fresh and harmonious wine.

Recommendations: As an aperitif and with desserts.

Serving condition in F°: 50 - 55

Alcohol content : 11

Cellar potential: 1 - 2 years

Bottle capacity: 750ml

