



# BRUT DARGENT

*Blanc de Blancs - Chardonnay*

**Grape varieties:** 100% Chardonnay

**Geography:** Corsica, Loire and Languedoc

**Soil:** Mostly clay and limestone soils

**Vinification:** Fermentation at a very low temperature to preserve all the aromas. Second fermentation in bottles and ageing for 9 months on lees.

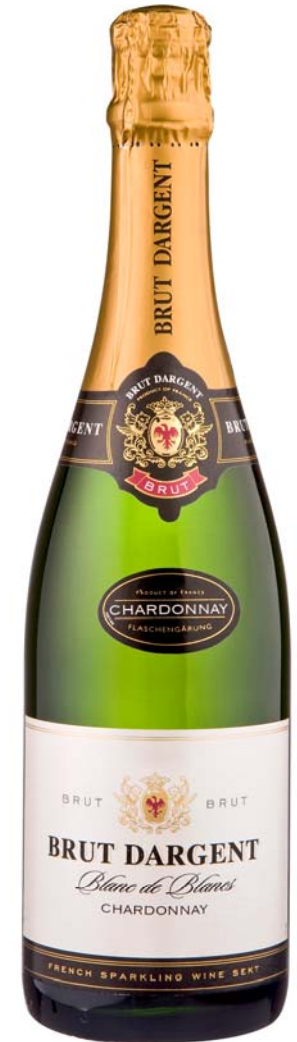
**Tasting notes:**

- **Color:** *Pale yellow with green hints.*
- **Nose:** *Fruity and exotic.*
- **Palate:** *Elegant and harmonious wine.*

**Wine & Dine:** As an aperitif and with desserts.

**Serving temperature:** 43 - 46°F

**Cellar life:** 1 year



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