



KRAEMER

Blanc de Blancs

Brut

Grape variety(ies): Mainly Ugni Blanc

Origin: Charente (France)

Vinification: Machine harvest. The basic wine is fermented at a low temperature. 2nd fermentation at 57 °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 - 54

Cellar potential: 1 - 2 years

Bottle capacity: 750 ml

Bottles/case: 12



Non contractual pictures