



VEUVE VALAC

Blanc de Blancs - BRUT

Designation: SPARKLING WINE

Grape variety(ies): White grapes (mainly Ugni Blanc)

Vinification: Machine harvest. The basic wine is fermented at a low temperature. Second 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 - 55

Cellar potential: 1 - 2 years

Alcohol content: 11

Bottle capacity: 750 ml

Bottles/case: 12

Non contractual pictures

