



Our Essential Range

Crémant de Bordeaux

BRUT / DRY

AC Crémant
de Bordeaux

Hand-picked grapes
Matured in our cellars



Character

Colour: Lustrous pale yellow with gold reflections and a fine bead.

Bouquet: Intensely fruity with citrus notes (pompelos) and hawthorn.

Palate: Well-balanced and rounded on the attack with a good mousse, and the aromas coming forward in the flavours as well. Elegant persistence, with notes of brioche.

Alcohol content : 12%.

Terroir and winemaking



With sunny conditions and a temperate maritime climate, the Crémant de Bordeaux Appellation vineyards lie completely within the AOC Bordeaux area. This Crémant was originally established as an AOC in its own right in April 1990.

This wine is vinified by the traditional method.

Grape variety

Semillon.

Food pairing

An elegant wine, perfect as an aperitif; or try it with an aumoniere of prawns in saffron.



Keep 2 to 3 years



Serve at 45°F

Awards

The quality of Jaillance Crémant de Bordeaux Brut makes it a **regular medal-winner**.

