



Comtesse de Saint-Pey

Crémant de Bordeaux

White sparkling wine



“ The Entre-Deux-Mers region is situated at the confluence of the Garonne and the Dordogne rivers. The vineyard is located 80 kilometers South-East of Bordeaux and is the largest wine-making area for Bordeaux appellations. ”



WINE

- **Blend** : 70% Sémillon, 30% Cabernet Franc
- **Vinification / élevage** : After pressing comes the « settling » of the juice, i.e. the refrigerated tank for decantating for 48 hours minimum. The clear juice is then fermented in temperature-controlled stainless steel vats. After the fermentation, the wines are extracted and filtered. The wine obtained is called Base Wine. The next step is the foaming, which takes place according to the Champagne method. A second fermentation is caused in the bottle, the aim is to obtain prestigious bubbles. Each bottle is filled with base wine with live yeasts and sugar. The aging process lasts at least 9 months so that the second fermentation produces the necessary pressure.

TASTING NOTES

This special reserve is characterized by a light pale gilded robe from which fine bubbles release floral aromas. The mouth reveals gourmet flavors emphasized by fleshy dominating freshness and finesse.

SERVICE AND FOOD PAIRING



Better served
at 10°



Aperitif



Dessert