



*Charles de Saint Céran
Blanc de Blancs
Brut*



Grape varieties

The selection of base wines is made among the different grape varieties and depending on the vintage characteristics in order to obtain the desired style.

The grape varieties that can be used in variable proportions are: Airen, Ugni Blanc, Colombard, Durello, Macabeu, Chardonnay.

Winemaking

*Natural fermentation in VAT.
Aged for 3 months.*

Tasting notes

*Pale golden colour with fine bubbles.
White flesh fruit dominant bouquet (apple and pear).
A clean fresh attack. Pleasant to the taste thanks to a balanced dosage.*

Analysis

*Alcohol : 11,5 % vol.
Residual sugar : 10 g/l.*

Serving temperature

Between 6° and 8° C.

VARICHON & CLERC