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CREMANT DE SAVOIE

60% Jacquère, 20% Roussette, 20% Chardonnay



Production area: Cruet

Terrain: argilloso-calcareo, morena glaciale, leggeri pendii

Harvest: manual

Vinification: very soft pressing, fermentation at a controlled temperature of 15/17°C

Refinement: mousse taking then maturation for 12 months on sticks

Color: straw yellow

Fragrance: dominated by floral aromas, notes of brioche

Flavor: Silky and of good length, the finish is reminiscent of roasted almonds

Alcoholic Grade: 12.5% vol


