

*Selection*  
*Patrick Clerget*

Family in Burgundy since 1268



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« Grande Cuvée Clerget »  
Blanc de Blancs – Brut  
French Sparkling Wine

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**GRAPE VARIETY**

Harmonious blend of French Grapes : Airen, Ugni Blanc, Colombard and Folle blanche.

**WINE MAKING**

Grapes pressed directly after mechanical harvest. Alcoholic and malolactic fermentation at low temperature (max 20°C) in stainless steel tanks.

This sparkling wine is produced according to the Charmat method: like the traditional method, with the creation of an uncarbonated base wine. This wine is mixed with a measure of sugar and yeast, then put in a large stainless steel pressure tank for a second fermentation which takes one to six weeks.

**VINIFICATION AND MATURING:**

Original CHARMAT method

**ALCOHOL:** 11,5 %

**TASTING NOTES**

Nose: Delicate blend of flowers and fruit.

Color: Light yellow, pale gold

Bubbles: Fine bubbles

Taste: Fresh and fruity, long in the mouth. This sparkling wine is light yet vigorous.

**FOOD PAIRING**

A great alternative to champagne.

A lighter style of sparkling wine suitable for drinking as an aperitif, or with seafood, especially oysters!

