

## VEUVE DU VERNAY Sparkling Ice



VEUV

VEUVE DUVERNAY

## France



Chenin Blanc, Chardonnay, Ugni Blanc, Folle Blanche. Premium quality grapes from the main French vineyards regions with long term established partnerships. Wine is aged longer on the lees to get a creamier texture.



Pale yellow with golden green tints.

Generous foam with fine and plentoful bubbles.



On the nose the wine reveals fruity, floral and fresh citrus aromas.



Well-balanced and full, this beautiful wine's tatse matches its floral and fruity aromas, along a fine effervescence. The palate is delicate, fresh and creamy.



Best enjoyed within 1 or 2 years from purchase.



To be served cold, at about 46 °F. Sweet to be enjoyed over ice, by its own or with appetizers and desserts.









