



GRANDIN

*Grandin style
reflection*

MÉTHODE TRADITIONNELLE BRUT



Grape varieties

The selection of base wines is made among the different white grape varieties and depending on the vintage characteristics in order to obtain the best expression of the signature of the Maison Grandin.

Winemaking

Traditional method with an ageing on laths of 9 months.

Tasting notes

Pale golden colour with brilliant tints. Subtle nuances of dried fruit with notes of citrus (lemon, grapefruit), honeysuckle and lime tree.

Soft finish typical of the style of Grandin.

Food and wine pairing

Seafood (hot oysters, roasted prawns, cold starter dishes, “éclade” of mussels), white meats or as an aperitif.

Serving temperature

Serve chilled between 6 and 8 ° C.

Other information

Dosage : 10 g/l.
Alcool : 11,5 % vol.
Quality sparkling wine.
Produced in France.

HENRI GRANDIN – INGRANDES-SUR-LOIRE – FRANCE

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