



# GRANDIN

## Cuvée Prestige 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, Durello, Macabeu, Garganega.



### Winemaking

Natural fermentation in VAT.  
Aged for a minimum of 3 months.



### Tasting notes

Pale golden color. White flesh fruit dominant bouquet, apple and pear.  
A clean fresh attack.



### Food pairing:

Cuvée Prestige will be perfect for aperitif but also with all fishes and seafood and white meats

Serve chilled between 6 and 8° C



### Analysis

Alcohol contents: 11,5 % vol.

Dosage: 8g/l. (Brut)

*Sparkling Wine produced in France*



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