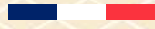




CHARLES DE FÈRE



Réserve Blanc de Blancs Brut



Grape varieties

Ugni Blanc, Colombard, Chenin and Chardonnay sourced from the best French terroirs. The proportion used of each grape variety necessarily changes every year to maintain the House style.

Origin

The grapes come from the best terroirs among France's vineyards.

Winemaking

Réserve Blanc de Blancs brut was produced according to the traditional method. It was aged for a minimum of 12 months in bottles, and in the coolness of our premises to enhance its personality.

Tasting notes

This pale and brilliant gold wine shows white fruit aromas with numerous and delicate bubbles.

The palate is elegant, long-lasting and well-balanced between freshness and fruit.

Technical information

Alcohol contents: 12%

Dosage: 8 g/L (BRUT)

Quality Sparkling wine

Product of France

Food pairing

Perfect as an aperitif, Réserve blanc de Blancs also goes perfectly with fish and seafood but also white meat.

Serving T°

Serve between 6-8°C.

Accolade

89/100

Beverage Dynamics 2023, USA

