

# CHARLES DE FÈRE

» MOUSSEUX PREMIUM «

FRANCE

## CUVÉE JEAN-LOUIS Brut Blanc de Blancs



### Grape varieties

The selection of base wines is made among different grape varieties and depending on the vintage characteristics, in order to obtain the desired style. The grapes that can be used in variable proportions are : Airen, Ugni Blanc, Durello, Garganega.

### Winemaking

Temperature-controlled natural fermentation in vat. 3 months' ageing on lees with daily stirring.

### Tasting notes

Pale golden color with delicate bubbles. White fresh fruit bouquet (pear, apple). A clean fresh attack. Pleasant to the taste thanks to a well-balanced dosage...

### Technical information

Alcohol contents: 11.5%  
Doseage: 10 g/L (BRUT)

### Food pairing

This wine will be perfect with all fishes and seafood but also with white meats.

### Serving T°

Serve between 6-8°C.

### Available in

75 cl.  
20 cl.

