

# JACQUINET

## Méthode Traditionnelle Blanc de Blancs Brut



### Grape varieties:

Blend of Ugni Blanc, Colombard, Chenin et Chardonnay.

The proportion of each grape variety necessarily changes each year to maintain the House style.

### Winemaking:

Traditional Method.

Aged for a minimum of 12 months.

### Tasting notes:

This pale and brilliant gold wine has white fruit aromas with numerous fine bubbles.

The palate is elegant, longlasting and well balanced between freshness and fruit.

### Serving temperature:

Between 6° et 8° C.

### Additional information:

Alcohol: 12 % vol.

Dosage: 12g/l

Quality Sparkling Wine

Product of France.