



MAISON
Albert Brenot

DEPUIS 1849



With its experience and know-how, Albert Brenot has selected the best of Chardonnay grapes to offer a sparkling wine with its own aromatic personality.



Chardonnay



Grapes are picked at low maturation in order to keep acidity and freshness. Immediate Wine making by pneumatic press at the arrival of the grapes at the winery.



Fermentation in stainless vats (Cuve Close Methode).



Silty, clayey and chalky.

TASTING

Aromatic, fine, and well balanced wine with its light golden colour with some green reflects. (Nuances and taste of linden-tree, mango, peach and some citrus). The bubbles are delicate and give a very premium tasting to this Chardonnay Sparkling.



To drink young.
Temperature of service: 7 to 9°C.



Excellent as an "aperitif", just on its own, or with a dessert.



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