

## Le Crémant De Gabriel - Bio

David ARNAUD

Your main character trait?

Generosity

Your favorite thing about wine?

The aromas

Your best tasting memory?

Champagne rosé Ruinart 1985

Your real-life heroes or heroines?

My father



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### CRÉMANT DE BORDEAUX

**Village:** Teuillac

**Total winegrowing area:** 30 hectares hectares

**Terroir:** Clay-sandy soils

**Winemaking and ageing:** Hand-harvesting in crates at early maturity. Pneumatic pressing, short cycles, low pressure. Fermentation at low temperatures (16- 17°C). Aged using the traditional Champagne method: 11 months in limestone cellars. The bottles are rotated daily for 4 to 6 weeks.

**Blend:** 100% Sémillon



**Tasting comments:** Pale yellow robe with green reflections and fine bubbles. Delicate nose with aromas of white flowers. Fresh and fruity on the palate, with a beautiful liveliness.

**Food and wine pairings:** Seafood, oysters, soft cheeses

