

Le Crémant De Gabriel - Brut 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?



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CRÉMANT DE BORDEAUX

Village: Teuillac

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

