

# FRENCH BLUE

## Crémant de Bordeaux, Brut

### Tasting Notes:

Pale gold color, elegant stream of fine bubbles. Complex on the nose, white flowers, sweet almonds and a touch of wild strawberry. Creamy mousse, brioche notes on the finish.

### Winemaking Notes:

The Bordeaux region of France is highly renowned for producing the best wines in the world. A much lesser known fact is that since 1990 the same region has been producing sparkling wines (Crémant de Bordeaux) "Méthode Traditionnelle" which are the equal if not superior to many champagnes and at a fraction of the cost. A huge advantage in this region is that along the banks of the rivers Garonne and Dordogne exist natural caves and grottos which are high in humidity perfectly ideal for the stockage of sparkling wines.

At harvest time the grapes are picked by hand and transported to the cellars to start the vinification process. Here the grapes are pressed and undergo a first fermentation. Once bottled a second fermentation occurs. The wine is then aged sur lie for at least 12 months in order to develop depth of flavors and complexity. While on laths the horizontal bottles are subjected daily to "riddling", a process of turning each bottle a quarter of a turn. The bottles are then degorged of any residue to leave a perfectly clear and limpid wine ready for final preparation.

**Winemaker: Stephanie Rivin**

**Appellation Crémant de Bordeaux (AOC):**

**Growing Region: Nouvelle-Aquitaine/Bordeaux**

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Winemaking Style: Méthode Traditionnelle

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Blend: 80% Merlot, 13% Sémillon, 7% Muscadelle

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Alcohol: 12.0%

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TA: 6.8g/L

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RS: 10g/L

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