



«LATEYRON»

Crémant de Bordeaux Blanc Brut

- Coup de Coeur Guide Hachette 2017
- Oscar des Bordeaux de l'été 2017

Comments and tasting notes

Fine bubbles, persistent and intense, but not aggressive on the palate. The colour is pale gold with some green reflections. The aromas are fine and complex with some floral notes, such as hawthorn, combined with aromas similar to red currant. The attack is lively while bringing a “sparkling” sensation that lingers on the palate with great finesse. The palate is harmonious with good balance. The elegance is indicative of the perfect autolysis of the wine. A wine of aromatic freshness and roundness.

Food/wine pairings

The roundness of this wine makes it ideal with all aperitifs, as well as at the end of the meal.

Origin of the wine: selected vineyards that allow well-controlled production of grapes from the north and east of the Entre-Deux-Mers.

Grape varieties: 80% Sémillon, 20% Cabernet Franc. Picking and pressing conforming to our rigorous technical specifications, in order to obtain clear juice, without oxidation.

Length of ageing on lees: Minimum of 16 months in underground limestone cellars at a constant temperature of 12°C.

Dosage and disgorging: 1.6cl of liqueur d'expédition, corresponding to 10g/l of sugar.