



## PRODUCER PROFILE

Estate owned by: Caves de Wissembourg

Winemaker: Caves de Wissembourg

Total acreage under vine: 300

Estate founded: 1970

Winery production: 2,000,000 Bottles

Region: Vin de France

Country: France

## Blanc de Blanc NV

### WINE DESCRIPTION

Made from Ugni Blanc grapes. The first fermentation takes place after a brief maceration, which enhances the typical citrus and white fruit aromas of the Ugni Blanc grape. These intense, fruity aromas are preserved through the second fermentation, which takes place in large temperature controlled stainless steel containers.

### TASTING NOTES

The appearance is bright and pale gold, with a lively mousse of delicate bubbles. The bouquet is inviting, with aromas of white flowers, fresh-picked pear and apple. Light, fine bubbles provide a refreshing character on the palate, which is fruity and balanced between residual sugar and a palate-cleansing acidity.

### FOOD PAIRING

This sparkling wine is incredibly versatile thanks to its clean and fruity profile, refreshing bubbles and balanced sweetness, making it a great pairing for a variety of foods, such as fish and seafood, fried and salty snacks, as well as poultry dishes and light pastas. Ideal for passed appetizers and buffet selections. The clean and fruity character of this wine also makes it the perfect base wine for champagne cocktails - especially Mimosas!

### WINEMAKING & AGING

Varietal composition:	100% Ugni Blanc
Fermentation container:	Stainless steel tanks
Type of aging container:	Stainless steel tanks

### ANALYTICAL DATA

Alcohol:	10.5 %
Residual sugar:	12.0-14.0 g/L