

CRÉMANT de BORDEAUX Cuvée Royale Brut

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| Country: | France |
| Region: | Bordeaux |
| Appellation: | Crémant de Bordeaux |
| Grapes: | 60 % Semillon - 30 % Muscadelle - 10 % Sauvignon blanc |
| Alcohol degree: | 11.5 % |
| Serve at: | 5 à 8°C |
| Serve with: | aperitif, crustacean, sea food, white meat, some cheeses |
| Description: | <p>A clear and shiny, nicely sparkling Cremant made by the traditional method. In the nose you will notice flowers and citrus fruits with hints of spices and toasty aromas on the background. Full body and a nice acidity on the palate with a pleasant, long finish. This Cuvée Royale is the highest quality of Cremant de Bordeaux of J.L. BALLARIN. After the addition of the « liqueur de tirage », the Cremant stays in lime caves for at least 12 to 14 months at a constant temperature of 13° C. During 6 weeks, every bottle is turned every day, before the «dégorgement » takes place. Since 2 generations, the company J.L. BALLARIN is situated in Haux, in the appellation of Entre-Deux-Mers at 30 km south of Bourdeaux. During the maturation period, the bottles are stored in lime caves, which were formed by the Garonne river, a long time ago. In these caves, there is a constant temperature of 13° C, ideal for the process of forming bubbles and the maturation.</p> |

