



AOC TOURAINE METHODE TRADITIONNELLE Blanc

Grape variety : 40 % Chenin – 50 % Menu Pineau – 10 % Chardonnay

Terroir : Sand on flinty clay

Specificity : Brut white, sparkling wine
12.5 % Alco/Vol
Sugar 10g/litre

Winemaking method : Smooth pressing
Settling during 36 to 48 hours
Fermentation in stainless-steel vat at 18 – 19°C (64 – 70°F)
Maturing on fine lies during 4 months, in stainless-steel tank

Secon Fermentation : Bottling then fermentation on racks during 12 months minimum in tufa cellar

Tasting : **EYE** - Yellow with golden tints

NOSE - White flowers scents

MOUTH - Fine and long lasting bubbles, fruity with white fruits aromas.

The freshness and roundness well accorded with the white peach aroma makes the elegance of the wine.

Accompaniment : Aperitifs, nature or with a crème de fruits (Morello cherry, blackcurrant, strawberry, peach, violet, chestnut) – Cocktails
It's also the wine for grand events.

Serve it well chilled, at 7 – 8°C (45°F), not ice cold.

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Capital : 269 835 € - SIRET 326 714 409 00017 - RCS BLOIS D 326 714 409 - T.V.A. FR 46 326 714 409 - APE 011A