

MAISON
CASTEL
· FRANCE ·

AOC Crémant de Bordeaux

Origine

AOC since 1990, The Crémant de Bordeaux is a sparkling wine from traditional method, also called Champenoise, made according to strict rules, common for all Crémant. The appellation area is bounded by the entire Bordeaux vineyard and grape varieties are those of Bordeaux.



Vinification

Winemaking is made in a traditional method / Champenoise consisting of a second fermentation in the bottle and a 18-month ageing is made for the wine in order to give more complexity, more boldness and a more delicate and elegant bubble.



Appearance : Bright, pale gold yellow with fine bubbles forming an elegant line

Nose : Elegant, complex aromas with citrus notes and also notes of honey

Palate : Beautiful attack, smooth foam for a fresh and balanced wine



Serve between 6 et 8°C
Best enjoyed within 1-2 years



Aperitif, poultry and white meat



Foie gras with gingerbread bite