



MAISON  
CASTEL  
FRANCE

Discovery Sparklings range

## CUVÉE BLANCHE

“ Cuvée Blanche is a sparkling wine with good aromatics and finesse. Elegant and well-balanced, it demonstrates French savoir-faire in making sparkling wines.”

Cédric Jenin - Winemaker



Residual sugars 10g/L



### MAISON CASTEL KNOW-HOW

This wine is a blend of "blanc de blancs" wines carefully chosen by a Maison Castel winemaker. Cuvée Blanche is made in a **reputed Castel facility in Burgundy** which dates back 60 years and illustrates French *savoir-faire* in making sparkling wine. The production process is regularly and carefully monitored by the Maison Castel teams.



### A VERY ACCESSIBLE WINE

Cuvée Blanche takes its inspiration from the colour of light: its **pale yellow robe** has luminous highlights. **Fruity and elegant**, it has citrus fruit and floral notes and a hint of toast. With fine, long-lasting bubbles, this is a **perfectly balanced wine**.



**Pale yellow robe** with luminous highlights and fine bubbles



**Delicate nose** of white flowers and citrus, with hints of white fruit (pear)



In the mouth it gently evolves to display a **fruit character** with pleasing freshness



Enjoy as an **aperitif**, with shellfish, fish or **desserts**. An ideal pairing would be spicy tarte tatin with pears and thyme



Serve at **7 - 8°C**



Can be aged for **up to 2 years**



VEGAN FRIENDLY

More information : [www.maisoncastel.wine/en/](http://www.maisoncastel.wine/en/)