



MAISON
CASTEL
FRANCE

Discovery Sparklings range

ICE CUVÉE BLANCHE

“ ICE Cuvée Blanche is an easy-drinking, expressive sparkling wine. Fruity and delicious, it is the perfect partner for all festive occasions.”

Cédric Jenin - Winemaker



Residual sugars 35g/L



MAISON CASTEL KNOW-HOW

ICE Cuvée Blanche is a blend of “blanc de blancs” wines chosen by a Maison Castel winemaker. It is made in a reputed Castel facility in Burgundy which dates back 60 years and illustrates French *savoir-faire* in sparkling wine production.



A VERY ACCESSIBLE WINE

ICE Cuvée Blanche takes its inspiration from the colour of light, expressed via a kaleidoscope of notes and aromas. It has an attractive pale yellow robe that sparkles with light, and a fruity, elegant character with citrus, and floral and toasted notes. Fine, long-lasting bubbles enhance this perfectly-balanced wine that combines finesse with a hint of sweetness. Drink over ice or in a cocktail.



Pale yellow robe that sparkles with light, enhanced by fine bubbles



Enjoy as an aperitif and with desserts.
An ideal pairing would be caramel muffins



Delicate nose of white flower and citrus, hints of white fruit (pear)



Serve at 7 - 8°C



Develops gently, combining fruit character with freshness and precision, ending on a deliciously rich note



Can be aged for up to 2 years



VEGAN FRIENDLY

More information : www.maisoncastel.wine/en/