

Cuvée de CHAPPUT

Crémant de Bordeaux

sparkling wine, 750 ml
Sémillon

Origin

Bordeaux Grape production, wine making and ageing take place on the family estate.

Special features

The hand-harvested grapes made from Semillon are slightly pressed to obtain a juice which will produce after the alcoholic fermentation an elegant and fruity wine. After ageing on less, the wine is bottled to undergo a second fermentation to achieve the sparkle of a "crémant".

Serve

This wine should be served chilled at a temperature around 12°C as a pre-dinner drink or as an accompaniment to desserts.

Tasting

This sparkling wine derived from Semillon is dressed in a pale straw colour and discrete hints of green. Fine bubbles are diffusing slowly but surely pleasant pear and white flowers aromas. In the mouth, the sparkle is exalted harmoniously with a feeling of freshness that last until the full-flavoured finish.



Vignobles
J. QUEYRENS & FILS
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