

Pol René

BLANC DE BLANCS

Grapes variety: Ugni Blanc

Process: Process by natural second fermentation in closed tank. The bases wines are carefully selected and treated before fermentation. Then they receive an addition of sugar and yeasts which will create the sparkling of this wine. After fermentation, the wines are filtered before bottling.

Organoleptic characteristics:

- A pale yellow robe with bright glints. With a thin cordon of bubble.
- Fresh and fruity nose (white flesh fruit) or even flowery nose (white flowers). Really light notes of fermentation.
- A fresh wine with a good support of acidity. A fine bead and an ethereal bouquet with hints of apple and citrus fruit carry thought to the palate and there is balanced but mouth-tingling acidity which enhances the lingering finish.

Tasting and storing: It is recommended to taste this wine between 5 and 8°C. Keep it somewhere dry and protected from light, heat and freeze. Consume preferably within the year after bottling. Perfect as an aperitif with starters or accompany your seafood or white meat meals



Charles Griffon

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