

Pol Clément Brut

SHELF TALKER

Pol Clément

🍷 BRUT SPARKLING WINE

TASTING NOTES

Pale yellow in color. Aromas of fresh apples and delicate citrus. On the palate it is well balanced with fine bubbles and pleasant finish.

FOOD PAIRING

Light salty snacks, lemon tart, fried chicken and oysters.

VINIFICATION

Charmat Method

VARIETALS

100% Ugni Blanc

ORIGIN

Alsace, France



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