

Veuve Olivier Brut

SHELF TALKER

Veuve Olivier

🍷 SPARKLING BRUT

GOLD
MEDAL

AWARDS

Gold Medal | 2020 Gilbert & Gaillard International Challenge

FEATURES

Vegan, Sustainable, Family Owned, Charmat Method

TASTING NOTES

Pale yellow in color with fine bubbles. A fruity and elegant sparkling wine with aromas of fresh butter and cake.

FOOD PAIRING

Brie cheese, grilled seafood, veggies, and fruit based desserts.

VARIETALS

Ugni Blanc and Airen



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