



EARL CLEMENT POUPEE

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SAUMUR BRUT

Appellation d'Origine Protégée



DOMAINE
des POUPEES

Saumur

Fines bulles
BRUT

Grape varieties: 70 % Chenin blanc
20 % Chardonnay
10 % Cabernet franc

Soils: silty sands

Harvesting: mechanical

Vinification: After pressing, juice temperature is maintained around 16°C until completely fermented. After all the juices from the different grape varieties have been mixed, the wine has undergone malolactic fermentation.

Ageing: The juice is aged in the vat before being filtered and then is drawn in our cellars. The wine is then aged for 12 months in the bottle according the “méthode traditionnelle” principles in order to give it good structure. The current dosage is about 6g of sugar/liter.

Production: 15,000 bottles

Flavor profile: This “méthode traditionnelle” sparkling wine is characterized by its elegance and finesse. Serve at 8-9°C any time for a delicious refreshing drink.

Food pairing: It can be served as an apéritif or at the end of a meal with dessert. A perfect party sparkling wine.

