

ELYSEE BRUT

FRANCE



Elysée is produced by the leading French sparkling wine producer in France with over 80 million bottles a year made representing 18% of all sparkling wine sales.

ELYSEE BRUT INFORMATION:

- Grape Variety: 100% Ugni Blanc
- Total Acidity: 3.4 à 6 g/l d'H₂SO₄
- Residual Sugar: Brut 12 g/l +/- 3g/l
- ABV: 10.5%
- PH: <3.6

PROCESS:

This sparkling wine is produced according to the Charmat process by second natural fermentation in cuvee close. The base wines are carefully selected and treated before fermentation. Then they receive an addition of sugar and yeasts creating the formation of bubbles. After fermentation, the wines are filtered before bottling.

TASTING NOTES:

Fresh and fruity nose. The flavor profile reveals apple, pear and a yeasty undertone. Refreshing lemon-crisp finish.

