

Soir de PARIS

SPARKLING WINE



BLANC DE BLANCS
BRUT

Product of France



ABOUT

Soir de Paris is a tantalizing French sparkling wine with elegance and joie de vivre. It comes with a full suite of white grapes - Chenin, Chardonnay, Colombard, Folle Blanche, and Ugni Blanc that have contributed in their own unique way to this stylish blanc de Blancs.

TASTING NOTES

A pale yellow robe with bright golden glints. Sparkling with fine and long-lasting bubbles. Pleasant nose with lemon aroma and white flowers (honeysuckle). Very light notes of fermentation. Effervescence on the palate. Generous citrus fruit flavors are enhanced with creamy nutty yeast characters providing both richness and structure.

PROCESS

Process by a natural second fermentation in a closed tank. The base 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 6 months of fermentation, the wines are filtered before bottling.