

# Pol René Sparkling Wine

## SHELF TALKER

### Pol René

 FRENCH SPARKLING WINE

#### TASTING NOTES

Pale yellow color with bright glints. Fruity and floral aromas of citrus and white flowers. Flavors of apple, lemon, lime and grapefruit with balanced acidity and a long finish.

#### FOOD PAIRINGS

Perfect as an aperitif with starters or with seafood and white meat dishes.

#### STYLE

Brut Blanc de Blanc

#### GRAPE VARIETY

Ugni Blanc

#### ORIGIN

France



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