

MAISON
CASTEL
· FRANCE ·
Cuvée Blanche
BRUT

 **Origin**

Cuvée Blanche is inspired by the colour of light, and here this light is expressed in a kaleidoscope of flavours and aromas.

 **Vinification**

This sparkling wine is a «blanc de blancs» blend of finesse and expressivity.



Appearance: Pale yellow hue with golden tints, enlivened by a fine effervescence which forms gracefully sweeping bubbles

Nose: Delicate nose of white flowers and citrus complemented by hints of white fruit such as pears

Palate: Develops softly, combining fruit with a fresh, clean structure and culminating in a smooth finish



Serve between 7-8°C
Best enjoyed within 1-2 years



As an aperitif or paired with poultry and white meats



A verrine of salmon and avocado