

AOC CRÉMANT DE BORDEAUX

“ This AOC Crémant de Bordeaux is made by the *méthode traditionnelle* and illustrates French savoir-faire in crémant wine production. It is an elegant wine with complexity, good length and fine bubbles.”

Cédric Jenin - Winemaker



Residual sugars 9g/L

PRECISE QUALITY MANAGEMENT

Crémant de Bordeaux was granted AOC status in 1990. Made by *méthode traditionnelle*, its production is governed by strict rules that apply to all crémant appellations. The Maison Castel teams work with their network of **long-term partners** to choose the vineyards for this Crémant de Bordeaux, which is a blend of Sémillon and Cabernet Franc:

- Sémillon : elegance, purity and length
- Cabernet Franc : freshness and structure

MAISON CASTEL KNOW-HOW

The Maison Castel winemakers **closely monitor the ripening of the grapes**, which is key to the profile of this crémant. The fruit is picked by hand and taken to the winery in small, open crates. The base wine is chosen according to a number of specifications ie. adapted pressing, carefully chosen yeasts, and alcoholic fermentation carried out at controlled temperature. An **18-month ageing period in the Maison Castel cellars** allows the lees to develop aromatic richness and adds complexity to the structure. Adding a low-sugar dosage keeps this wine fresh and elegant.

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| | Bright pale yellow robe with elegant, fine bubbles | | Enjoy as an aperitif, with poultry and white meat. An ideal pairing would be foie gras with gingerbread |
| | Elegant, complex nose with citrus fruit aromas | | Serve at 6 - 8°C |
| | Lively in the mouth with fine bubbles, fresh and well-balanced | | Can be aged for up to 2 years |