

La Griffe des Bons Crus

*Méthode Traditionnelle
Dominique Hardy*

Area	25 kms Southeast of Nantes in the Loire Valley
Appellation	Traditional method
Présentation	Champenoise bottle type, complex capsule
Packaging	Cardboard boxes of 6 or 12 bottles
Grape variety	Chardonnay
Soils	Clayey silica
Vinification	Pneumatic pressing Fermentation in glass tanks Second fermentation in bottles during 9 months
Alcoholic degree	11.5 %
Serving	Colour : golden green, It offers a harmony of bubbles, an intense nose of ripe fruit, a coolness and a softness in palate. It finishes on a perfect balance.
Ageing potentiel	2 years
Serving	This sparkling wine, for Kings and Princes is now a toast for all. Its prestigious bubbles symbolise French elegance and seduction. Serve between 8 and 10°.



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