



DOMINIQUE & BEATRICE HARDY
VITICULTEURS



La Griffe des Bons Crus

Area	25 kilometres South East of Nantes, in the Loire Valley
Appellation	VMQTA Sparkling and aromatic wine
Présentation	White Champagne bottle, according to a tasting commission regulation, natural cork, Silver complex cap.
Packaging	6 or 12 lying bottle boxes
Grape Variety	Gamay
Soil	Sandy clay
Vinification	Pneumatic pressing Fermentation in glass-covered tanks Second fermentation in bottle for 3 months
Degrees	8 %
Tasting	Colour: pale pink It offers a great harmony of sparkling and an intense nose. Red fruit, wild strawberries, grenadine. Fresh and smooth on the palate. Very harmonious
Ageing	2 years
Consommation	Dare to enjoy without moderation, a treat for any time. As an aperitif, in a cocktail. Always a moment of pleasure... To enjoy between 8 to 10°C.

Méthode Dite Ancestrale Oser Roser



Terra Vitis
Observer, respecter pour produire

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