

Wine of France

PAZAC GRANDS VINS

Grape varieties

30% Chardonnay, **30%** Muscat,
15% Grenache blanc,
15% Viognier
et **10%** Marsanne.

Vinification and ageing

Traditional vinification. Aging process in tanks for 6 months. we use the Champenoise method (sugar and yeast) to the wine, which is maintained at 20°C. The sparkling wine production does not last more than 10 days. As soon as it is finished the wine will be kept at -2°C in order to stabilize the bubbles. It is filtered at low temperature and then returned to the tank with the carbonic gas before the bottling thanks to a counter-pressure filler.

Cellaring potential

2 years.

Organoleptic description

Very pale golden colour. Fine bubbles. On the nose we find some citrus hints melt with muscat notes. A perfect balance between vivacity & freshness.

Wine and food pairing

Aperitif, desserts, special occasion, which needs bubbles!

Service temperature **6 to 10°C.**

75CL

13% vol.

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