



BRUT SUBLIME 2005

Cuvée established only in case of a great vintage, when nature is generous.

Composition

100 % chardonnay

Vintage 2005

With 20% Wines without malolactic fermentation

Bottling 2006

Sugar Dosage : 1 % (Sugar : 10g/l)

Description

The color is a pale gold and goes along with a delicate effervescence.

Nose, already well developed, opens with notes of citrus and acacia. A

light toasted character that will assert over time. The mouth is

generous with a melted acidity, giving the whole a great finesse and a harmonious finish and slightly crunchy.