



NUIT BLANCHE - MÉTHODE TRADITIONNELLE - AUSSI APPELÉE MÉTHODE CHAMPENOISE

Our « Méthode Traditionnelle », also called Méthode Champenoise will satisfy all your festive moments ! Its light yellow color offers an abundant release of carbonic bubbles. The nose is fruity and evokes apple and lemon scents. After a few moments, brioche notes bring complexity to this traditional cuvée. The first impression in the mouth is fresh and aromatic with a dominant of citrus fruits, while the evolution and the finish evoke more mineral nuances.

APPELLATION

Quality sparkling wine

COLOUR

Light yellow with fine bubbles

GRAPE VARIETY

Folle Blanche, Chardonnay, Melon de Bourgogne

TERROIR

Clay-siliceous soils. Gneiss.

PRODUCTION

Short pruning (« Guyot Simple »).

In conversion to organic farming.

Ploughed soils (spring plough with discs and blades).

No synthetic products are used in the vineyards.

WINEMAKING METHODS

Pneumatic pressing. Cold racking of the must. « Méthode traditionnelle » elaborated in Saumur, aged on laths for 18 months. Dosage elaborated by us.

ALCOHOL PER VOLUME

12% vol.

TASTING

Tasting temperature : 8-10°C.

PAIRING SUGGESTIONS

As an aperitif or perfect with a dessert : as well with a chocolate cake or with a fruit salad.

PACKAGING

Box of 6 bottles

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