



100% French and Languedoc bubbly



Grape Variety
100 % Chardonnay



History

Elegant, fresh and greedy, Alma Blanc de Blancs is the flagship cuvée for your festive and convivial moments.



Terroir

Tasting of the berries in the vineyard to allow the aromatic profile to be determined and the optimum date for harvest at full ripeness to be defined.



Vinification and Fermentation

Pressing of the harvest upon reception, cold settling followed by alcoholic fermentation before filtration of the base wines. Addition of a liqueur to the juice for the fermentation which will release the fine bubbles and the effervescence of this "traditional method". Nine months on slats allow the profiles to be refined and the aromas to be more complex.



Tasting

Bright golden colour with a fine effervescence. This freshly delicate cuvée with delicious aromas of white-fleshed fruits is complemented by buttery and brioche notes.



Food pairing

This cuvée can be enjoyed as an aperitif as well as with seafood or gourmet and frozen desserts.



Non contractual pictures

Alcohol: 12,5% vol.