

# Cuvée Chardonnay Brut

<b>Category</b>	Sparkling
<b>Grapes</b>	100 % Chardonnay
<b>Appellation</b>	Moselle-Luxembourgeoise
<b>Producer</b>	Bernard Massard
<b>Country</b>	Luxembourg
<b>Size</b>	750 ml
<b>Degree of alcohol</b>	12 %
<b>Operating temperature</b>	5-7 °C
<b>Available</b>	Québec
<b>SAQ status</b>	Speciality in continuous supply

## Vinification and maturation

Classic "méthode traditionnelle": the first fermentation transforms the fresh grape must into a still wine. After the blending of different wines into a "cuvée", a second fermentation takes place in the original bottle. The carbon dioxide resulting from this fermentation makes the wine sparkling. All modern installations such as temperature control of fermentation, stainless steel tanks, automatic "remuage" and disgorgement are being used by the company's oenologists. A "liqueur de dosage" (wine and sugar) is added to the disgorged sparkling wine before corking and labeling of the bottle. This process takes a minimum of one year.

## Features

This vintage has beautiful and abundant bubbles of great finesse, forming a persistent bead. The lively and lemony attack introduces a mouth with a beautiful structure. The finish is sweet for a wine with a nice balance.

## Food Pairings

As an aperitif, a nice party wine.

## Product codes

Québec : 13343045, British Columbia : 17985

