



BRONZE BUBBEL

WINE NOTES

Delicate effervescence with bright acidity and fresh nose.

Vinification: Destemming, light grape pressing and juice gravity racking (within 12 hours). Cold stainless steel fermentation. Dosage added as a last step.

TASTING NOTES

Fresh peaches, white lilies, and rose geranium aromas. Crisp acidity complemented by white peaches, green apples and fresh pears.

TECHNICAL INFORMATION

Grape: 60% Solaris 40% Sauvignier Gris

Type: Sparkling White

Alcohol: 11%

Amount Produced: 9400 L

Dosage: 10 g/L

Total Acidity: 10 g/L

SERVING NOTES

Best enjoyed between 8° - 10°
Great for aperitiv. Goes well with oysters or mussel dishes.