

Our Signature Wines



Crémant de Bordeaux Cuvée de l'Abbaye

BRUT / DRY

AC Crémant de Bordeaux

Hand-picked grapes
Matured in our cellars

Character

Colour: Lustrous pale gold in colour with an elegant stream of fine bubbles.

Bouquet: Elegant and complex on the nose, white flowers, sweet almonds and marjoram, with just a touch of wild strawberry. **Palate:** Good attack with a creamy mousse and pleasing balance; initial aromas are carried forward to the palate; excellent persistence, with brioche notes on the finish.

Alcohol content: 12%.

Terroir and winemaking



With sunny conditions and a temperate maritime climate, the Crémant de Bordeaux Appellation vineyards lie completely within the AOC Bordeaux area. This Crémant was originally established as an AOC in its own right in April 1993.

18 months of ageing is needed for the Crémant de Bordeaux Cuvée de l'Abbaye to develop its complex flavour.

This wine is vinified by the traditional method.

Grape variety

A harmonious blend of varieties : Sémillon and Cabernet Franc.

Food pairing

This is an elegant wine which makes a superb aperitif. It is also a perfect match for a meal based on seafood and shellfish, or fish dishes such as herbed salmon.



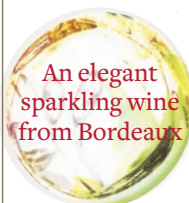
Keep 2 to 3 years



Serve at 41°F

Awards

The quality of Jaillance Crémant de Bordeaux Cuvée de l'Abbaye makes it a **regular medal-winner.**



An elegant
sparkling wine
from Bordeaux



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