

# HAUT-MOULEYRE

## Crémant de Bordeaux Extra Brut



VARIETALS	80% Cabernet Franc, 20% Merlot
VINTAGE	NV
REGION	Bordeaux, France
TECHNICAL DATA	Alcohol 12% Residual sugar 4 g/l
APPEARANCE	Pale yellow hue with green highlights and a persistent stream of fine bubbles.
NOSE	Very charming complexity, balancing the zest of lemon sorbet with the rich, indulgent aroma of brioche.
PALATE	Prominent notes of green apple, citrus, pear and melon, balanced by a fine streak of mineral salinity and a subtle, toasty brioche finish from extended aging on the lees.
AGEING	Crafted using the méthode traditionnelle, it's maturing 20 months on fine lees.
PAIRING	An ideal match for raw oysters, sushi, crab, and grilled shellfish, it pairs perfectly with charcuterie boards, light salads, and soft cheeses. Excellent purely on its own as a refreshing aperitif for celebrations.
ORDER CODE	FR0850