



## AOC GAILLAC EFFERVESCENT

*"Vigne de Blazy"*  
Brut



**Soil type** : Chalky clay, south east exposure.

**Grape Varieties** : Loin de l'oeil.

**Average age of vines** : More than 20 years.

**Production** : 15,000 bottles.

**Vinification** : "Méthode Traditionnelle": after selection of a dry white wine a second fermentation in the bottle with selected yeasts and sugar; before disgorging, wine spends 9 months minimum and 2 years maximum in the bottle where its transformation into sparkling wine takes place. When the deposit is taken off, the quantity of dosage is chosen (brut : 6-9 g/l).

**Colour** : Clear green colour, light golden reflections.

**Bouquet** : Fruity, green apple.

**Taste** : Fresh, discrete acidity.

**Temperature** : At around 5° C.

**Ideal with** : Aperitif, shellfish, fish, salmon pink, caviar.

