

Our Essential Range



Crémant de Bordeaux

BRUT ROSÉ / DRY ROSE

AC Crémant
de Bordeaux

Hand-picked grapes
Matured in our cellars



Character

Colour: Lustrous, richly coloured salmon-pink with elegant bubbles.

Bouquet: Enticing aromas of red fruits (raspberries, redcurrants).

Palate: Good on the attack, with a balanced mousse. Flavours carrying through from the bouquet, with added persistent strawberry and a hint of vanilla on the finish.

Alcohol content: 12,5%.

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 1990.

This wine is vinified by the traditional method.

Grape variety

Merlot.

Food pairing

Perfect as an aperitif, but also goes well with flans and fine desserts, or fresh fruit salad.



Keep 2 to 3 years



Serve at 45°F

Awards

The quality of Jaillance Crémant de Bordeaux Brut Rosé makes it a **regular medal-winner**.

