

MAISON FONDÉE

1859

LOUIS DE GRENELLE

À SAUMUR - FRANCE



A.O.C.	Saumur
Dosage	Brut
Lees ageing	18 months
Grape varieties	Chenin, Chardonnay

Tasting notes	Bright yellow appearance with a golden tinge. The elegant nose develops aromas of exotic fruits (pineapple, mango) with notes of brioche. On the palate, the crisp and vinous feeling is followed by bittersweet notes of ripe white fruits.
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Fabulous as an aperitif, this cuvee is also a great match for fine dishes (foie gras, monkfish, sea bass...) and refined pastries and sorbet. Serve at 6° -8° C / 42° -46° F.



« Tiger rag » Didier Lockwood

[COLLECTION RAFFINEMENT] GRANDE CUVÉE