

# BULLES

SPARKLING WHITE WINE, TOURAINE AOC

**Characteristics:** Pale yellow colour with golden hints. Pleasant nose, with some white fruits and vine peaches aromas. Its fine bubbles will enchant you.

**Winemaking:** This wine is made according the traditional method, the same than the one used in Champagne. It is a blend of 80% of Chenin Blanc and 20% de Chardonnay. The wine stays on its lees for 24 months in deep cellars dug in the chalk. After which, we aim at keeping the wines for further 12 months before shipping them.

**Food matching:** Very much a celebration pre-dinner wine.

Serve chilled.

