



CHÂTEAU GRAND JEAN

Crémant de Bordeaux

Le Pur Grand Jean is a sparkling Crémant de Bordeaux wine with exotic fruits aromas, with a lively and fleshy mouth. The bubbles is fine and pleasant.



Cépages : 85% Sémillon – 15% Sauvignon Blanc



Soil : Clay-Limestone



Vinification : Manual harvest in the morning ; slow and gradual pressing ; cold stabulation during 3 or 4 days ; thermo-regulated alcoholic fermentation at a lower temperature ; fermentation alcoolique thermo régulée à basse température ; maturing on the lees during 3 weeks ; second fermentation in bottles.



Tasting



Yellow – Green, with a clear and bright colour.



Delicate exotic fruits aromas (mango...).



Lively and fleshy on the palate, with long tasting aromas and freshness. The bubble is fine and pleasant.



Service :

Serving between 8 et 10 °C, this sparkling Crémant de Bordeaux is excellent with sashimi or dessert during your festivities.

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