

OLIVIER CAZENAVE

BEL ALLURE

CRÉMANT DE BORDEAUX

APPELLATION D'ORIGINE PROTÉGÉE

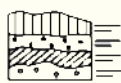
NM



Bordeaux Sélection UK



100% Blanc de Noir - Merlot – 12% alcohol



Clay and limestone soils.
30-year-old vines.



Harvesting manual.
Direct pressing, vinified at a low temperature.
Maturing: In tank 24 months on laths.



Beautiful, light color with pale golden highlights.
Fine, persistent bubbles in the glass.
Aromas of apricot and peach with hints of red berries.
Full and fresh on the palate, accompanied by a wonderful volume and elegant effervescence.



Recommendations: Serve between 15 and 18°C
Aging potential: At least 10 years.