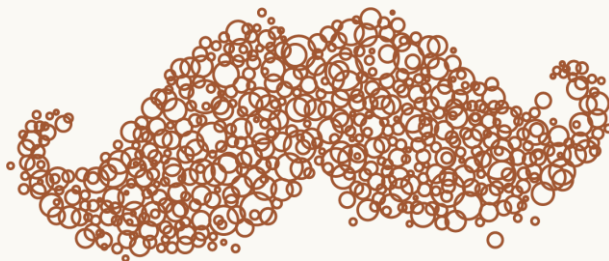


VIN DE FRANCE



MOUSSE-TACHE

— BLANC DE NOIR —

BULLES DE CARACTÈRE



GRAPES VARIETY
100% SYRAH



ALCOHOL CONTENT
10%



WINEMAKING

PRESSURE: 5 BARS.
THE GAS PRESSURE IS OBTAINED THROUGH MEMBRANE CARBONATION, MUCH LIKE OUR LUNGS EXCHANGE O₂.
SUGAR: 8 G/L / BRUT.



MATURING

MATURED ON LEES FOR 24 MONTHS, INCLUDING 6 MONTHS WITH OAK, IN TANKS RATHER THAN IN THE BOTTLE.



TASTING NOTES

VERY FINE, PERSISTENT AND VIBRANT BUBBLES, AN INTENSE, GENEROUS NOSE WITH ENTICING PASTRY NOTES.



FOOD PAIRINGS

ENJOYED ON ITS OWN OR IN A COCKTAIL, IT IS POWERFUL AND VIBRANT ENOUGH TO ACCOMPANY A MEAL, YET INTENSE ENOUGH TO ELEVATE AN APERITIF OR TRANSFORM A COCKTAIL.



SERVICE TEMPERATURE
8-10°C



AGEING POTENTIAL
AT LEAST 5 ANS



PACKAGING
75 CL BOTTLE
CASE OF 6 BOTTLES



MOUSSE-TACHE, THE BUBBLES WITH STYLE