



# HAUT-MOULEYRE

## CRÉMANT DE BORDEAUX

MÉTHODE TRADITIONNELLE

Recognised since 1990 the Crémant de Bordeaux AOP comes from a long regional tradition of producing sparkling wines. The underground galleries dug into the hillsides along the banks of the Garonne River with their high humidity level and low temperature variation provide the ideal conditions for the second fermentation and the ageing of wines, and have been used for this purpose since the end of the 19th century.

The Crémant de Bordeaux AOP is ranked 4th in the sales of Crémant de Bordeaux AOP sold worldwide, which means 8% of sales of crémants in the world (6.4 million bottles). The Crémants de Bordeaux are generally easy drinking and generous.

The Crémant Haut-Mouleyre is made using the traditional method: in this method of producing sparkling wines a second fermentation takes place inside the bottle after a 'liqueur de tirage' is added to a still wine.

GRAPE VARIETIES : 80% Sémillon, 20% Merlot.

HARVEST : hand-harvested and placed in small crates.

VINIFICATION : fermentation takes place at between 16 and 18°C thanks to temperature control measures in order to preserve the powerful aromas and flavours. A second fermentation takes place in the bottle over 11 months, before disgorging.

*Fine and elegant the wine reveals a beautiful golden yellow robe with delicate bubbles. It is an expressive wine with notes of brioche, and displays beautiful freshness. It will go perfectly with your aperitifs and your desserts and is able to accompany all the different dishes throughout your meal.*

