



ALEXIS LICHINE CRÉMANTS

CRÉMANT DE BORDEAUX AOP

Brut

Soil

Clay-calcareous.

Grape varieties

70% Sémillon and 30% Cabernet franc.

Location

In the heart of Entre-deux-Mers, between the Dordogne and the Garonne Rivers.

Vinification

The grapes are picked by hand in boxes. Fermentation takes place at 16-18°C at controlled temperatures to retain the strength of the aromas and flavours. A second fermentation occurs in the bottle for 9 months, before disgorging.

ALEXIS LICHINE & Co

A Signature of Quality

TASTING NOTES

Colour

This wine sports an intense gold colour which highlights the fine, elegant bubbles.

Bouquet

A very expressive aroma of yellow orchard fruits and brioche.

Taste

Simultaneously fresh and balanced on the palate.

Serving suggestion

This wine will fully express its many flavours as an aperitif or with dessert.

Serving temperature

8 to 10°C.

Cellar potential

To be enjoyed now or over the next two years.

www.alexislichine.com

