

Domaine du Petit Coteau


SPARKLING VOUVRAY BRUT
GRAPES: 100% Chenin Blanc

88 WINE SPECTATOR - Oct 2013

Plump, featuring a toasted edge to the McIntosh apple, brioche and pear flavors. Stays plump and friendly through the finish, with a lingering ginger note. Drink now. 3.000 cases made. -JM

RECOMMENDED FOR:

- Any celebration - Finger food wine
- Cocktail
- Oriental spicy dishes - Sushis
- Desserts

Serve Between 8 and 10°C (50 to 54°F)



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