

## SPARKLING VOUVRAY QUINZE ARPENTS

GRAPES: 100% Chenin Blanc

### Same Production Method as for a Champagne

**A balanced, ripe wine, packed with pear skins, green apples and cream. It is delicate, with its acidity acting as a fresh, clean blast through the bubbles. Ends with that same freshness.**



#### RECOMMENDED FOR:

- Party wine
- Cocktail
- From the aperitif to the desert
- Oriental spicy dishes

Serve Between 8 and 10°C (50 to 54°F)

## SPARKLING VOUVRAY QUINZE ARPENTS

GRAPES: 100% Chenin Blanc

### Same Production Method as for a Champagne

**A balanced, ripe wine, packed with pear skins, green apples and cream. It is delicate, with its acidity acting as a fresh, clean blast through the bubbles. Ends with that same freshness.**



#### RECOMMENDED FOR:

- Party wine
- Cocktail
- From the aperitif to the desert
- Oriental spicy dishes

Serve Between 8 and 10°C (50 to 54°F)

## SPARKLING VOUVRAY QUINZE ARPENTS

GRAPES: 100% Chenin Blanc

### Same Production Method as for a Champagne

**A balanced, ripe wine, packed with pear skins, green apples and cream. It is delicate, with its acidity acting as a fresh, clean blast through the bubbles. Ends with that same freshness.**



#### RECOMMENDED FOR:

- Party wine
- Cocktail
- From the aperitif to the desert
- Oriental spicy dishes

Serve Between 8 and 10°C (50 to 54°F)

## SPARKLING VOUVRAY QUINZE ARPENTS

GRAPES: 100% Chenin Blanc

### Same Production Method as for a Champagne

**A balanced, ripe wine, packed with pear skins, green apples and cream. It is delicate, with its acidity acting as a fresh, clean blast through the bubbles. Ends with that same freshness.**



#### RECOMMENDED FOR:

- Party wine
- Cocktail
- From the aperitif to the desert
- Oriental spicy dishes

Serve Between 8 and 10°C (50 to 54°F)

## SPARKLING VOUVRAY QUINZE ARPENTS

GRAPES: 100% Chenin Blanc

### Same Production Method as for a Champagne

**A balanced, ripe wine, packed with pear skins, green apples and cream. It is delicate, with its acidity acting as a fresh, clean blast through the bubbles. Ends with that same freshness.**



#### RECOMMENDED FOR:

- Party wine
- Cocktail
- From the aperitif to the desert
- Oriental spicy dishes

Serve Between 8 and 10°C (50 to 54°F)

## SPARKLING VOUVRAY QUINZE ARPENTS

GRAPES: 100% Chenin Blanc

### Same Production Method as for a Champagne

**A balanced, ripe wine, packed with pear skins, green apples and cream. It is delicate, with its acidity acting as a fresh, clean blast through the bubbles. Ends with that same freshness.**



#### RECOMMENDED FOR:

- Party wine
- Cocktail
- From the aperitif to the desert
- Oriental spicy dishes

Serve Between 8 and 10°C (50 to 54°F)