

Comte de Bailly

France | Burgundy | Montagny AOC

Art. Nr. 57918

Wine Description

The fruity bouquet shows enticing citrusy notes, with a hint of red fruits and some biscuity complexity. The palate is elegant and harmonious, the finish long, crisp and dry.

Region Description

Crémant produced using the 'Méthode Traditionnelle' or Champagne Method, meaning that the sparkling wine in question was bottle fermented (i.e. the wine went through its second fermentation, to produce the bubbles, in the bottle in which it is sold). Produced just outside Champagne, and with a wonderfully fine, persistent mousse of bubbles.

TECHNICAL DATA

COUNTRY:	France	REGION:	Burgundy
VOLUME:	0,75 L	STYLE:	Light & Elegant
WINE TYPE:	Sparkling wine	VARIETAL:	Chardonnay
SERVING TEMP:	cooled	ALLERGENS:	contains sulfites
AGING POTENTIAL:	Enjoy young		

