

EMILY IN PARIS

DE LALISSE CHAMPÈRE

BLANC DE BLANCS

BRUT SPARKLING WINE



TECHNICAL INFORMATION

ALCOHOL: 11.5%

DOSEAGE: 8 g/L (BRUT)

Get ready to Pop Your Top with DELALISSE CHAMPÈRE, the infamous sparkling wine from *Emily in Paris*. Produced in France, this sparkling wine is delightful in style with notes of pear, apple and a touch of toasted brioche followed by a refreshing finish. It's ideal for sipping and spraying.

GRAPE VARIETES

The selection of varietals in the base wines is made to obtain the desired signature style. The grapes that are used in variable proportions are: Airen, Ugni Blanc, Durello and Chardonnay.

WINEMAKING

Temperature-controlled natural fermentation in vat. 3 months' aging on lees with daily stirring.

TASTING NOTES

Pale golden color with delicate bubbles. White fresh fruit bouquet (pear, apple). A clean fresh attack. Pleasant to the taste thanks to a well-balanced dosage.

SERVING SUGGESTIONS

Entre 6°C et 8°C.

CLASSIFICATION

Sparkling wine produced in France.

THE OFFICIAL SPRAY OF PARIS