



White flowers

Fleurs blanches ^{Secret}
Fine bubbles **Ice**

3 mois d'élevage

Blanc de blancs

Frappé ^{Paris}



Grape varieties

The selection of base wines is made among different grape varieties and depending on the vintage characteristics, in order to obtain the desired style. The grapes that can be used in variable proportions are : Airen, Ugni Blanc, Colombard, Durello, Chardonnay.

Winemaking

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

Tasting notes

Pale yellow colour. Fine and elegant bubble line.

Expressive notes of candied fruit, white flowers and a hint of citrus to the nose.

Supple and light mouth, slightly sweet, both fresh and fruity, revealing flavours of white peach.

Cuvée Jean-Louis ICE blanc de blancs is much like the splendid city of Paris: bustling, sparkling, decadent and perfect at any time, day or night.

Food and wine pairing

Pouring this wine over ice ignites its dynamic and fruity personality. This bubbly coalescence of fire and ice in the glass will not stay secret for very long.

Technical information

Alc. content: 11.5%

Dosage: 24 g/ L (dry)

Serving suggestions

Enjoy as an aperitif, or for any casual, glamorous or festive occasion. Serve over ice in a flute or in a large wine glass, at 4-6°C.

Classification

Sparkling wine produced in France.