

Boutinot

WINES

Grand Chateau, NV

Great sparkling wine for any occasion!

EMV5904		Spain
Sparkling	11.5%	Cork
100% Viura		

HOW IT'S MADE

We select the finest grapes of the Viura variety. We ferment using selected yeasts at a temperature of 16°C to make the base wine. Later a second fermentation takes place in pressurized stainless steel tanks using a technique known as the short Charmat method, at a controlled temperature of 16°C until the pressure reaches a maximum of 4-5 bars. The wine is filtered under pressure using tangential flow filtration and bottled including the remaining natural residual sugar.

TASTING NOTE

Deliciously fresh and crisp. On the palate the gas feels creamy; the combined fruit aromas have a slightly sweet taste but fresh.

Case / Bottle Size	12 x 750 mL
Bottle Barcode	N/A
Case Weight	39.68 lbs
Case Barcode	N/A
Capsule Type	Poly laminate
Pallet Details	55 cases per pallet/ 5 layers

FOOD MATCH

Serve as an aperitif, or as the perfect part wine!

AWARDS

ALLERGENS

Contains sulfites and no other allergens