

PRODUIT EN FRANCE



KRAEMER

BLANC DE BLANCS

Brut

11% vol.

750 ml

VIN MOUSSEUX ÉLABORÉ PAR
LES CAVES DE LANDIRAS 33720 LANDIRAS-FRANCE

734226



Presentation

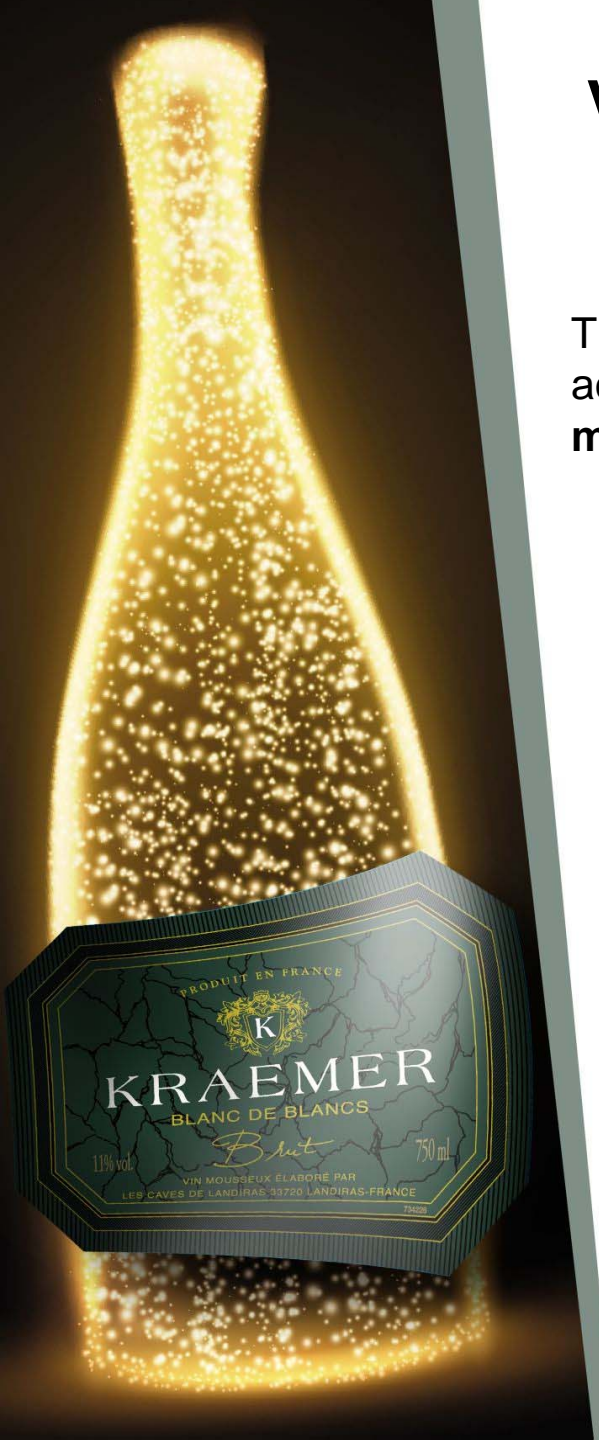
Kraemer Brut Blanc de Blancs is a dry sparkling wine from the Charente.



The grapes are **carefully selected** to ensure the **best quality**. Most of the quality of the grapes derive from the soils of the vineyards near the city of **Cognac**.

As fine as **Pearl** , the bubbles of Kraemer sparkling wine give an **incredible smooth** on the palate.





Vinification

The vinification is made according to the **Charmat method**.



After six months of maturation the Kraemer sparkling wines are ready to reveal you its natural fragrances.



Ideal in any circumstances, the Kraemer sparkling wine is the greatest choice at an affordable price!

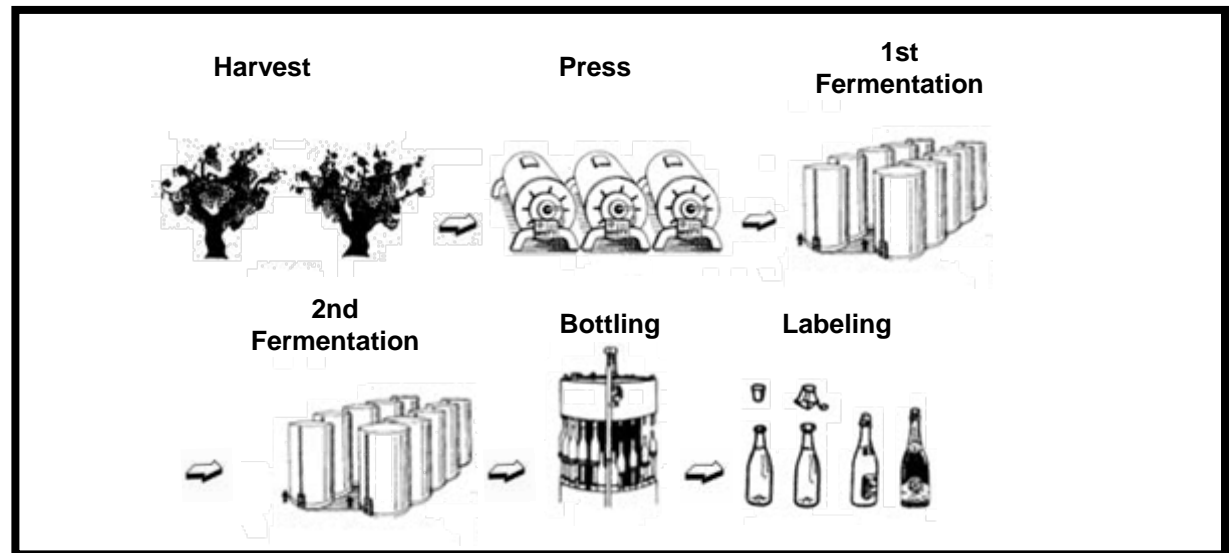


Its fine bubbles and richness in flavors will surprise more than a few of your friends!



The CHARMAT-MARTINOTTI Method

Today sparkling wines are almost always produced using the Charmat method, created by the frenchman **Eugène Charmat**, which differs from the classic method as the fermentation takes place in an **autoclave**, a large pressurised container, instead of in the bottle.



The result of using this method is a product where the effervescence comes from endogenous fermentation.

The maturation in the Charmat method takes place for **6 months** to preserve the natural fragrances of the grapes.



TASTING NOTES: BRUT Sparkling Wine – Blanc de Blancs



Grape varieties: Mainly Ugni Blanc.



Geography: Charente (France)



Soil: Chalky



Vinification: Machine harvest. The basic wine is fermented at a low temperature. Second fermentation at 57°F for 2 weeks followed by dosing.



Color: *Pale yellow, fine bubbles, elegant.*



Nose: *Fruity wine, fresh butter, cake, elegant.*



Palate: *Fresh and harmonious wine.*



Wine & Dine: As an aperitif and with desserts.



Serving temperature: 50 – 54°F.



Cellar life: 1 - 2 years

Shipping information



BRUT- BLANC DE BLANCS
638208

Volume: 750ml

Box: 12 x 750ml

US Pallet: 11 box x 5 rows

UPC:

