

# Charles Roux Blanc de Blancs Brut

White sparkling wine created from a blend of two varieties: Chardonnay and Aligote. The berries are harvested by hand and subjected to spinning. Subsequent aging wine vinification is completed at least 18 months in the cellars of the economy Věv Ambalov. As a result, Brut Blanc de Blanc shows lovely fruity, elegant character and a fresh scent, adequately representing the Bourgogne region with its centuries-old traditions of winemaking.

## Tasting Notes

**Color:** Straw yellow with golden reflections and fine perlyazhem.

**Taste:** Taste wines - fresh and layered, brightly reveals hints of lemon and lime, minerals and hints of delicate floral nuances, which decorate and long aftertaste.

**Aroma:** The refined and sophisticated fragrance of wine abounds fruity notes and touches of citrus, which are decorated with delicate accents of acacia flowers.

**Gastronomy:** The wine will be a good complement of fish specialties, crustaceans and shellfish. It goes well with desserts and fresh pastries.

