

VEUVE PARISOT BLANC DE BLANCS

BRINGS ITS TRADITIONAL SPARKLING “SAVOIR-FAIRE” BORN 100 YEARS AGO

WITH TODAY’S PARISIAN LIFE STYLE...

LIVE LIKE THE FRENCH!



BRUT BLANC DE BLANCS

MADE WITH A SELECTIVE BLEND OF WHITE GRAPES WITH MAINLY CHARDONNAY,
VEUVE PARISOT BRUT BLANC DE BLANCS
IS PRODUCED ACCORDING TO THE CHARMAT METHOD INVENTED IN FRANCE IN 1907,
WITH A LOW TEMPERATURE AND HIGH PRESSURE FERMENTATION IN CLOSED TANK.

CELLARING: DRINK WITHIN TWO YEARS TO KEEP IT FRESH AND CRISPY.

SERVING TEMPERATURE: ABOUT 48-50 DEG F.

TASTING NOTES:

EYE: PALE AND BRILLIANT YELLOW, BUBBLES ARE FINE AND LONG LASTING.

NOSE: DELICATE AND FRESH NOTES.

MOUTH: WELL BALANCED, FRESH AND CRISPY. HARMONIOUS SPARKLING WINE.

PERFECT AS A BEFORE OR AFTER DINNER DRINK: WITH HORS-D’OEUVRES OR DESSERT.

ALCOHOL 11% VOL- RESIDUAL SUGAR: 10 GRAMS