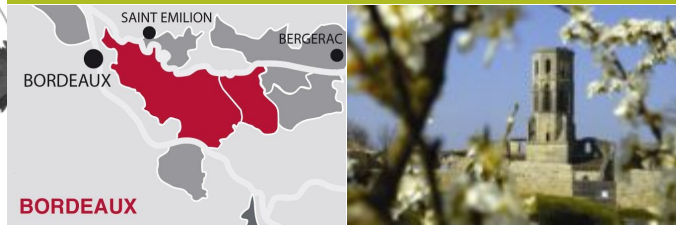




PRODUCTA VIGNOBLES
talents durables

MISSION SAINT VINCENT

CREMANT DE BORDEAUX BRUT



THE VINEYARD

Crémants de Bordeaux are white or rosé sparkling wines. Coming from the Entre Deux Mers region, the characteristics of these wines are strongly linked to their terroir as well as the temperate maritime climate of the region. Situated between the Garonne and the Dordogne, the crémant vineyards benefit from a high level of humidity, essential for their production according to the méthode champenoise.

HISTORY

For centuries the Entre-Deux-Mers region of Bordeaux has been crossed by pilgrims on the Way of Saint James. Here they chanced on medieval fortified towns and 12th century missions such as those of Créon, Monségur, Sauveterre-de-Guyenne or Saint-Vincent de Pertignas, which has taken the name of the patron saint of winegrowers, Saint-Vincent. Discover the entire range of Bordeaux rosé, 100% Sauvignon white, red and moelleux (sweet white).

WINEMAKING AND AGEING

Picking is done by hand. All the fruit is transported from the vineyard to the press using small crates. The different production steps follow the méthode champenoise: pressing, first fermentation, second fermentation in bottle, ageing, riddling, disgorging and dosage to obtain a sugar level of 10 g/l.



GRAPE VARIETIES



FOOD PAIRINGS

This crémant revives the palate, as an aperitif or with dessert.



TASTING

The wine has a light mousse and a pale straw colour with green reflections. The nose is subtle and floral. Enjoyable and round on the palate, strongly sparkling and soft on the finish.

