

BERCUT VANDERVOORT & CO., INC. 873 N. SAN MATEO, CA 94401



| WINEMAKING | Slow pressing with seperation of the different qualities of juices. Classiq white wine fermentation by temperature control. Slow second fermentation in the bottle at 14°C with agging on the lies between 12 and 18 months. Degorgement with Brut dosage of home made secret liquor. |
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| WINEMAKER'S TASTING NOTE | Pale gold color, Crisp, with lovely notes of green apple and a touch of honey and toast. The taste is extremely fresh, wrapped by an elegant bubble. Substance, with a balanced and pleasant finish. This delicate and delicious sparkling wine complements a big sweet and savory. |
| FOOD PAIRING | Spreads, such as charcuterie, cheese platters, fruit, and nuts. |
| WINE INFORMATIONS | Grape variety : 100% Pinot Blanc Alcohol vol. : 12.50% Residual Sugar: 7.4 g/L Total Acidity : 3.29 g/L H ² SO4 |