

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.
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