

Paul Louis Blanc de Blanc NV

WINE DESCRIPTION

Produced in the Charmat method

TASTING NOTES

Pale yellow. Fine bubbles. The nose is fresh & fruity (white stone fruits) with notes of white flowers. Very light yeast notes. The wine is fresh with a good acidity, brightened by the bubbles on the palate. Clean, long finish.

FOOD PAIRING

To be drunk as an aperitif or even with white meats, fish & seafood.

VINEYARD & PRODUCTION INFO

Harvest time: September - October

WINEMAKING & AGING

Fermentation container: Stainless steel tanks
Length of alcoholic fermentation: 10 days
Fermentation temperature: 72 °F
Malolactic fermentation: no
Type of aging container: Stainless steel tanks

ANALYTICAL DATA

Alcohol: 10.0 %
pH level: 3.0
Residual sugar: 11.0 g/L
Acidity: 5.0 g/L

NO
IMAGE
AVAILABLE

PRODUCER PROFILE

Region: Languedoc Rousillon

Country: France