




Calvet ICE




ICE

BLANC DE BLANCS
100% Chardonnay



Winemaking

 Fermentation at a very low temperature to preserve all the aromas. Second fermentation in bottles during 9 months.

Organoleptic characteristics

-  A clear and golden body, a stream of fine bubbles.
-  The floral nose of white fruits also delivers almond and hazelnut notes.
-  Creamy and smooth on the attack, with a fine, supple yet rich texture. It becomes pleasantly fruity with notes of grilled almonds. Sweetness emerges on the finish to underline the wine's delicate fruitiness.

How to appreciate ?

-  4 à 6°C
-  Calvet ICE, served with 3 ice cubes in a large wine glass, can be mixed with ingredients that heighten its freshness and aromatic intensity : mint leaves, lime zest, ginger or red fruits (strawberries, raspberries).