

SINGULAR SPECIFICATIONS

Pale yellow (nearly transparent) in colour with small iridescent bubbles, this fresh sparkling wine is 100% Chardonnay. Expressively fruity, it has notes of citrus, pineapple and green apples with a soft mineral finish. Its acidity gives it a more noticeable finish that balances out well with its creamy consistency, brought about by its time ageing in the bottle sur lie, as per the Traditional Method.

Ideal as an aperitif, or with oysters or ceviche. Best served between 6°- 8°C.

Variety: 100% Chardonnay

Ageing: 100% in stainless steel for 5 months

Ageing In Bottle: Minimum of 15 months sur lie

Method Of Production: Traditional / Champenoise Method

Allan Banford



SPARKLING CHARDONNAY