

BALLARIN

Crémant de Bordeaux Brut

Haux, Entre-Deux-Mers, Bordeaux, France



GRAPE VARIETIES

50% Cabernet Franc,
30% Sémillon,
20% Muscadelle

TASTING NOTE

Pale golden color, with fine, persistent bubbles which elevate floral, citrus and toasted spice aromas. Medium bodied and clean with bright acidity, ripe stone fruit and delicate bubbles.

FOOD PAIRING

Fresh cheeses, prosciutto style ham, creamy pasta dishes, fresh seafood.



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