

RESERVE DE BEAUSOLEIL



Premier Brut 1531

AOC Blanquette de Limoux, France

GRAPE VARIETIES

90% Mauzac,
5% Chardonnay,
5% Chenin Blanc

TASTING NOTE

Graceful with delicate bubbles. A complex, aromatic wine with a clean, dry palate and crisp acidity.

FOOD PAIRING

Ideal as an aperitif. Great with light hors d'oeuvres and fish entrées or as a complement to pastry.

1531 is the year in which Benedictine monks, of the nearby Saint-Hilaire abbey, produced the first sparkling wine.

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