

RÉSERVE DE BEAUSOLEIL



Premier Brut 1531

AOC Blanquette de Limoux, France

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

GRAPE VARIETIES

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

VINIFICATION

Harvested with low yields. Hand picked grapes are gently pressed then fermented at controlled temperatures. Vinification is completed using the Champagne method, with 18 months aging on the lees.

TASTING NOTE

Graceful. Bright fruit and floral aromas. Dry, medium bodied and lightly fruity with toast and mineral notes balanced by crisp acidity and tiny, delicate bubbles.

FOOD PAIRINGS

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



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216 | 321 | 4162

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