

VERDEVIN®

EFFERVESCENCE

Winemaking

Vinification on cold lees with cold fermentation. Alcoholic fermentation takes place cold (between 14 and 16°C) using selected yeasts, to encourage the release of fruity and floral aromas. Once stabilised, the wine is carbonated by the injunction of carbon dioxide produced at the estate, with a fine effervescence to bring freshness and liveliness to the palate.

Tasting Notes

Powerful and aromatic nose. The harmonious and elegant mouth reveals floral and fruity aromas. Very fresh, rich but tangy mouth with notes of green apples, exotic fruits with hints of coffee... all perfectly balanced and long. Incredible !

Paring

Ideal for evenings with friends. As well as on oysters.



*Premium wine in can
winemaking by
Jérôme CHOBLET – Vigneron*



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