

Béatrice Dumont



CHARACTERISTICS

Sparkling semidry white wine

Alcohol content: 7 % y 10,5 % vol.

Sugar content: 5 g/L

TASTING NOTES

Sweet and fruity aromas, pear, syrup, peach and pineapple. Low acidity. Light and refreshing.

Serving temperature: 6-8 °C.

A PERFECT PARTNER FOR

Appetizers, fish, seafood, fruits and desserts.

LOGISTICS

Bottle	Cidre 75 cl
Bottles/carton	12
Carton/20 ft (handled)	1071
Carton/pallet	70
Carton/40 ft (pallet)	1470

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CHARACTERISTICS

Sparkling rosé wine

Alcohol content: 10,5 % vol.

Sugar content: 5 g/L

TASTING NOTES

Nice medium pink colour, tiny light bubbles. Aromas of red berries, touch of cherries and red currant on the nose echoes to the palate.

Serving temperature: 6-8 °C.

A PERFECT PARTNER FOR

Pastas, meats, soft cheeses, salads, shellfish, fish and desserts as white chocolate.

LOGISTICS

Bottle	Cidre 75 cl
Bottles/carton	12
Carton/20 ft (handled)	1071
Carton/pallet	70
Carton/40 ft (pallet)	1470

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CHARACTERISTICS

Sparkling brut wine

Alcohol content: 7 % and 10,5 % vol.

Sugar content: 3 g/L (7 %) and 2 g/L (10.5 %)

TASTING NOTES

A lively fruit inspired sparkling, slightly sweeter than a traditional brut. The wine has a lovely freshness with lingering flavours, balanced with clean acid. Best served chilled in a Champagne flute.

Serving temperature: 6-8 °C.

A PERFECT PARTNER FOR

Rice, salads, poultry and white meats, cheeses, desserts and nuts.

LOGISTICS

Bottle	Cidre 75 cl
Bottles/carton	12
Carton/20 ft (handled)	1071
Carton/pallet	70
Carton/40 ft (pallet)	1470