

SOIGNÉ



SOIGNE BRUT GRAND CUVÉE

GRAPE VARIETY

Assemblage of Pinot Noir and Chardonnay

VINEYARDS

Mendoza, Argentina.

Vine age: 25-30 years old

VINIFICATION

Method: Champenoise

Time in contact with the yeast lees: 24 months

Aging in our cellar: 12 years.

TASTING NOTES

Sight: of a young aspect, bright and smoothly pearlescent.

Nose: citric notes and toasted bread are perceived.

Mouth: prominent and delicious acidity, accompanied by intense and fine bubbles.

Food Pairing: ideal to drink it with white meat, shellfish, fish, and blue cheese. It can also pair with light pasta.

Ideal drinking temperature: 8° C.

RECOGNITIONS

93pts. Soigne Grand Cuvée (J.L.B)

90pts. Soigne Grand Cuvée (J.L.B)

