

Soigné

GRAND CUVÉE



VARIETY

Assemblage based on Pinot Noir and Chardonnay

VINEYARDS

Mendoza, Argentina.

Vines age: 25-30 years

VINIFICATION

Fermentation: Champenoise method

Time in contact with lias: 24 months

TASTING NOTES

Hue: young, brilliant and elegant pearly aspect.

Aroma: citric notes and toast bread are perceived.

In mouth: brave and delicious acidity, accompanied by intense and thin bubbles.

SCORES

93pts. Soigne Grand Cuvée (J.L.B)

90pts. Soigne Grand Cuvée (J.L.B)

It is recommended to open 20 minutes before drinking.



Pairing: we recommend a drink with white meats, shellfish, fish and blue cheese. Can also with pasta.



Drinking
temperature:
6 - 8° C.



Cellar keep
time: 8 years.

