

DECEMBER

WINE BOX - MIX



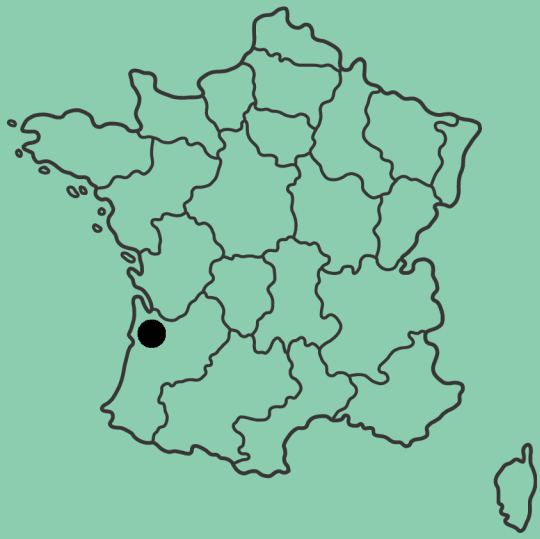
01 Louis Bresson Crémant de Bordeaux AOP

02 Tholomies Cremant De Limoux Brut

03 Marcel Cabelier Cremant du Jura Brut

04 Moingeon Crémant de Bourgogne Brut

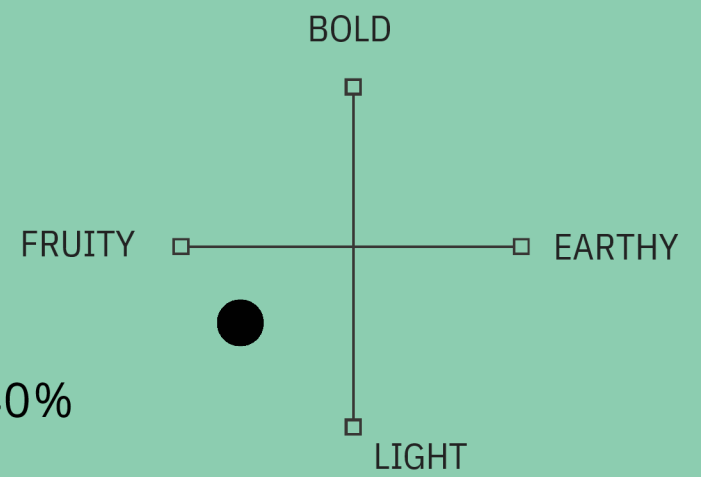
FRANCE



Louis Bresson Crémant de Bordeaux AOP



Semillon: 60%, Merlot: 40%



WINEMAKING NOTES

Crafted in the traditional method (Méthode Traditionnelle), this sparkling wine is produced from carefully selected grapes grown in the Bordeaux region. The second fermentation occurs in the bottle, followed by aging on lees to enhance complexity and texture. Only the finest cuvées are selected for bottling.

TASTING NOTES

- Appearance: Pale straw yellow with fine, persistent bubbles.
- Aroma (Nose): Notes of green apple, white flowers, and a touch of brioche.
- Palate: Fresh and lively, with flavors of citrus, pear, and a hint of almond. The creamy mousse balances the crisp acidity, leading to a clean and elegant finish.

FOOD PAIRINGS

- Fresh oysters or seafood platters.
- Light salads with citrus dressing.
- Goat cheese crostini.
- Desserts like lemon tart or mille-feuille.

FERMENTATION

Undergoes primary fermentation in stainless steel tanks to retain freshness and secondary fermentation in the bottle for natural carbonation.

AGING

Aged on lees for 12-18 months, contributing to its creamy texture and subtle toasty notes.

ALCOHOL

12%

BEST SERVED

6-8°C

GLASSWARE

Best enjoyed in a Champagne flute to preserve the bubbles and concentrate the aromas

DECANTING

Not required.

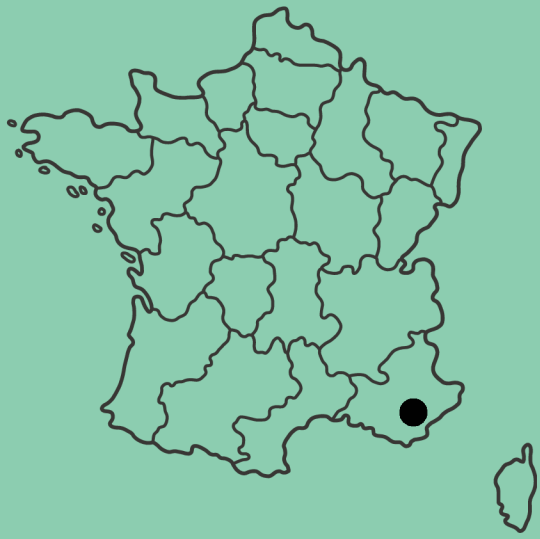
FUN FACTS

- **Crémant de Bordeaux** is a sparkling wine made in Bordeaux, a region primarily known for its still wines.
- **The traditional method** used for this wine is the same as Champagne, offering high quality at an approachable price.
- **Louis Bresson** prioritizes sustainability, using eco-friendly vineyard practices to preserve the terroir.

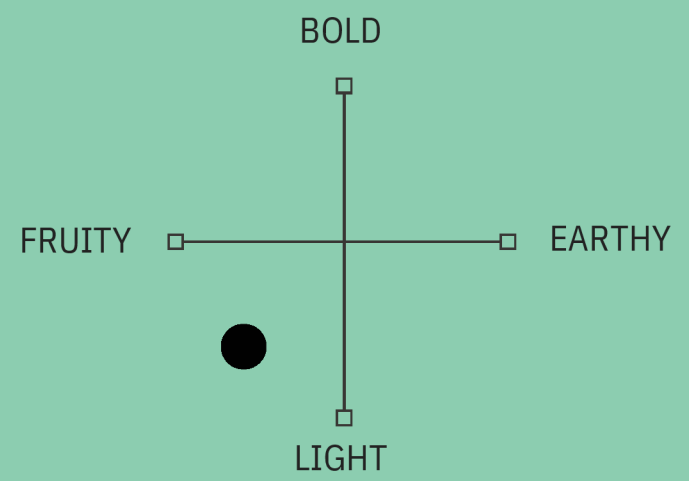


FRANCE

Cremant De Limoux Brut, Tholomies



CHARDONNAY



WINEMAKING NOTES

Produced in the Limoux region of southern France, this sparkling wine is made using the traditional method (Méthode Traditionnelle). The grapes are hand-harvested to ensure quality, and the wine undergoes secondary fermentation in the bottle, followed by aging on lees for added depth and complexity.

TASTING NOTES

- Appearance: Brilliant pale gold with fine, persistent bubbles.
- Aroma (Nose): Delicate aromas of white flowers, green apple, and a touch of toasted brioche.
- Palate: Lively and fresh, with flavors of citrus, peach, and a subtle nuttiness. The creamy texture is balanced by crisp acidity, leading to an elegant and lingering finish.

FOOD PAIRINGS

- Grilled fish.
- Roasted chicken with herbs.
- Soft cheeses like Brie or Camembert.

FERMENTATION

Primary fermentation occurs in stainless steel tanks to preserve fresh fruit characteristics, followed by secondary fermentation in the bottle for natural effervescence.

AGING

Aged on lees for 12-15 months, enhancing texture and developing subtle toasty and yeasty notes.

ALCOHOL

12.5%

BEST SERVED

6-8°C

GLASSWARE

Champagne flute/white wine glass.

DECANTING

Open your bottles 1 hour before serving.

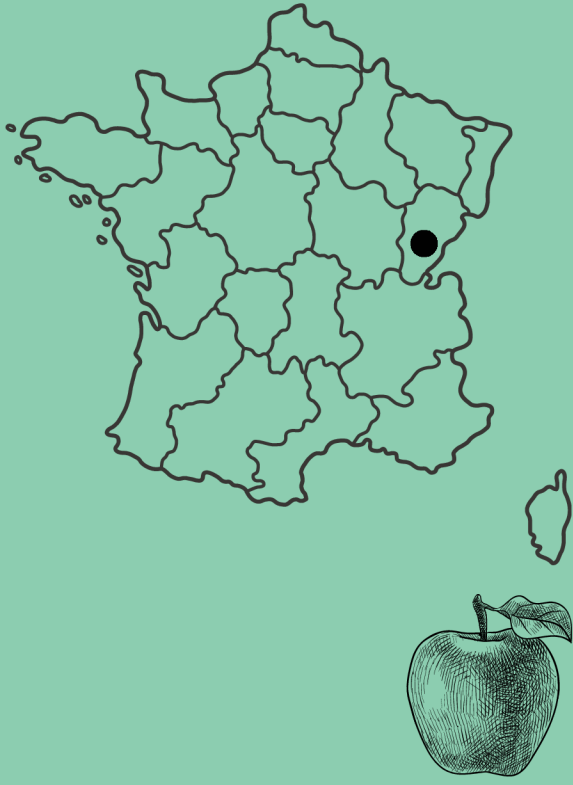
FUN FACTS

- **The Crémant de Limoux** appellation is believed to predate Champagne, with sparkling wine production dating back to 1531 by the Benedictine monks of the Abbey of Saint-Hilaire.
- **The Limoux region's** high altitude and cool climate provide ideal conditions for producing sparkling wines with freshness and finesse.
- **"Tholomies"** wines emphasize sustainable viticulture practices to reflect the unique terroir of the Limoux region.

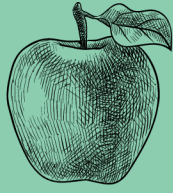
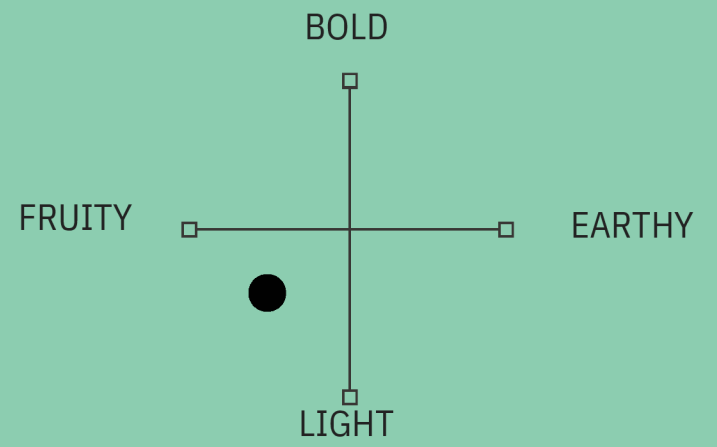


FRANCE

Marcel Cabelier Cremant du Jura Brut



Chardonnay



WINEMAKING NOTES

Crafted in the Jura region of eastern France, this sparkling wine is produced using the traditional method (Méthode Traditionnelle). The vineyards are nestled in limestone-rich soils, imparting minerality to the wine. Grapes are hand-harvested, and the wine undergoes secondary fermentation in the bottle, followed by lees aging to develop complexity and finesse.

TASTING NOTES

- Appearance: Pale gold with a fine, persistent mousse.
- Aroma (Nose): Aromas of white flowers, green apple, and fresh almonds with hints of brioche and minerality.
- Palate: Crisp and lively, with flavors of lemon, pear, and a subtle nuttiness. A creamy texture balances the vibrant acidity, leading to an elegant, mineral-driven finish.

VARIETAL

Gewürztraminer (30%), Pinot gris (24%), Riesling (19%), Sylvaner (18%), Pinot blanc (6%), Muscat blanc à petits grains (3%)

FOOD PAIRINGS

- Fresh seafood, such as oysters or grilled prawns.
- Hard cheeses like Comté or aged Gruyère.
- Roast chicken or turkey with herbs.
- Light desserts, such as almond tart or citrus sorbet.

FERMENTATION

Primary fermentation takes place in temperature-controlled stainless steel tanks to retain fresh fruit and floral characteristics. Secondary fermentation in the bottle creates natural effervescence.

AGING

Aged on lees for 12-18 months, enhancing its creamy texture and subtle toasty notes.

ALCOHOL

12%

BEST SERVED

6-8°C

GLASSWARE

Champagne flute/ White wine glass

DECANTING

Not required.

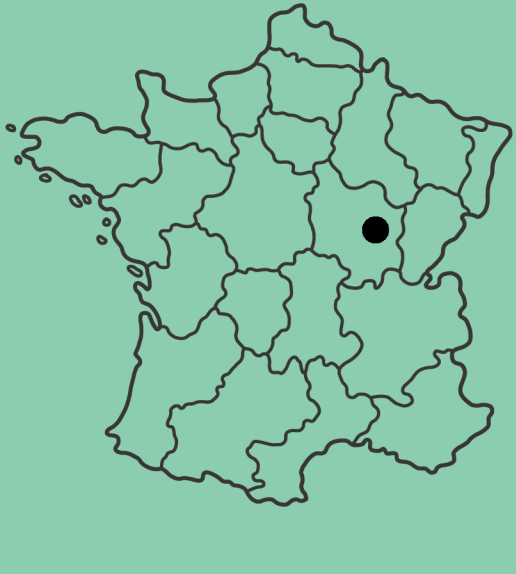
FUN FACTS

- **The Jura region** is one of France's smallest wine regions, known for its unique terroir and traditional winemaking methods.
- **Crémant du Jura** is often seen as a hidden gem, offering exceptional quality sparkling wines at approachable prices.
- **Marcel Cabelier** emphasizes sustainable viticulture, with a focus on biodiversity in the vineyards.

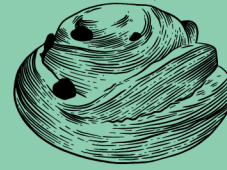
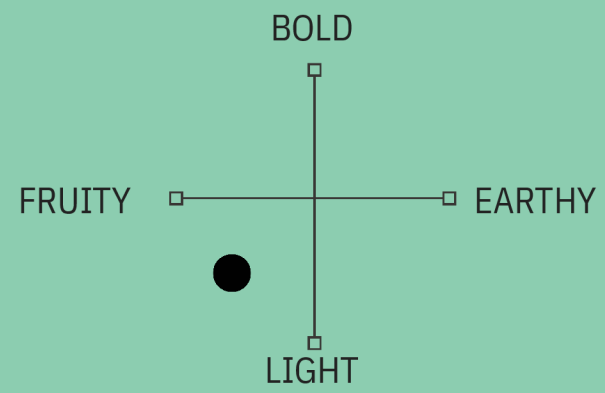


FRANCE

Moingeon Crémant de Bourgogne Brut



Pinot Noir, Chardonnay, Gamay, Aligote



WINEMAKING NOTES

Produced in Burgundy, this sparkling wine is crafted using the traditional method (Méthode Traditionnelle). The grapes are hand-harvested from vineyards across Burgundy, showcasing the region's diverse terroirs. The wine undergoes secondary fermentation in the bottle and is aged on lees to enhance complexity and texture.

TASTING NOTES

- Appearance: Bright pale gold with fine, persistent bubbles.
- Aroma (Nose): Aromas of green apple, citrus, and white flowers, complemented by subtle hints of toasted bread and hazelnut.
- Palate: Fresh and vibrant, with flavors of lemon, pear, and a touch of brioche. The wine is well-balanced with a creamy mousse and crisp acidity, leading to a refined, elegant finish.

VARIETAL

Pinot Noir, Chardonnay, Gamay, Aligote

FOOD PAIRINGS

- Shellfish, such as oysters, crab, or lobster.
- Sushi or sashimi.
- Roast chicken or turkey.
- Soft cheeses like Brie or triple-cream cheeses.

FERMENTATION

Primary fermentation takes place in stainless steel tanks to retain freshness and purity of fruit, followed by secondary fermentation in the bottle for natural carbonation.

AGING

Aged on lees for 12-15 months, imparting a creamy texture and subtle toasty complexity.

ALCOHOL

12%

BEST SERVED

6-8°C

GLASSWARE

Champagne flute/ White wine glass

DECANTING

Not required.

FUN FACTS

- **Crémant de Bourgogne** is Burgundy's sparkling wine, offering high-quality alternatives to Champagne at a more accessible price.
- **Moingeon** has a long-standing tradition of producing exceptional Crémants that highlight the finesse and elegance of Burgundy's terroir.
- **The region's** varied soils and climates contribute to the wine's complexity and depth.

