

# DECEMBER

## WINE BOX - MIX

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**01** Louis Bresson Crémant de Bordeaux AOP

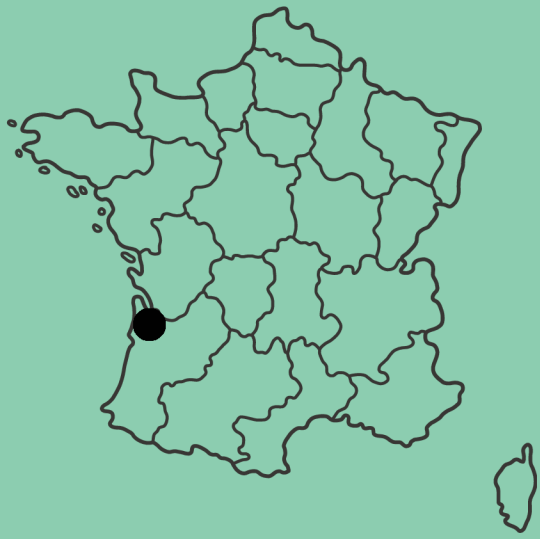
**02** Tholomies Cremant De Limoux Brut

**03** Nero Grande Zinfandel

**04** Domain Bachellery Chardonnay



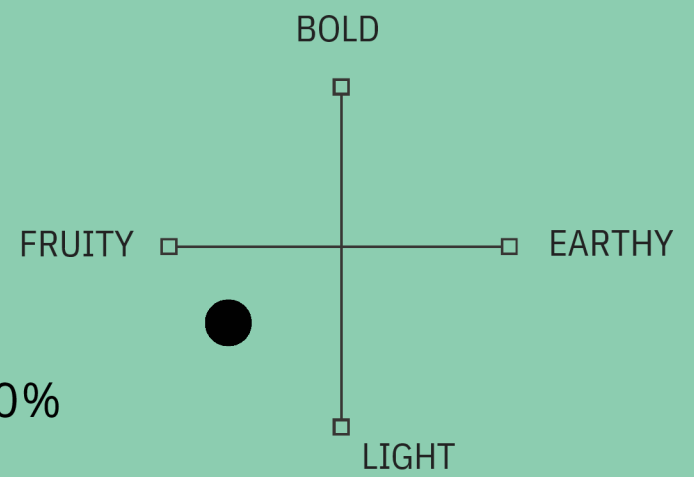
FRANCE



# 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

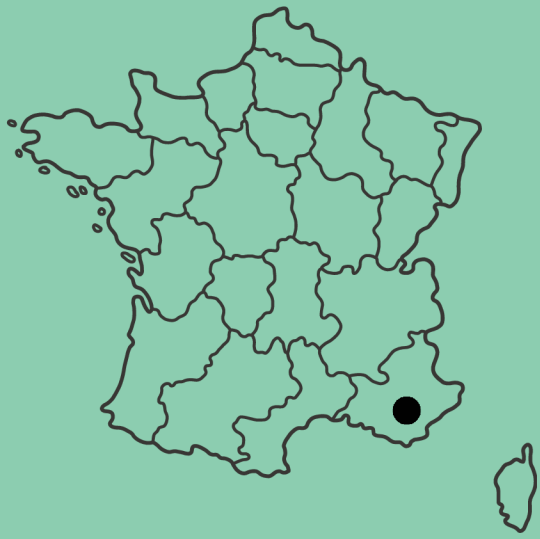
- **Crémant de Bordeaux** is a sparkling wine made in Bordeaux, a region primarily known for its still wines.
- **The traditional method** used for this wine is the same as Champagne, offering high quality at an approachable price.
- **Louis Bresson** prioritizes sustainability, using eco-friendly vineyard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



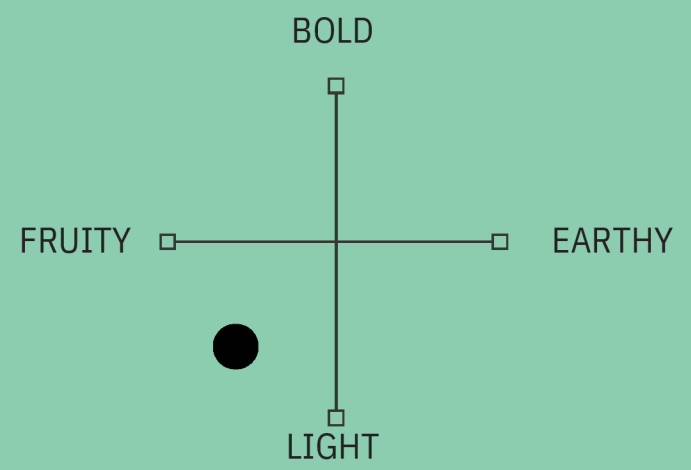


FRANCE

# 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

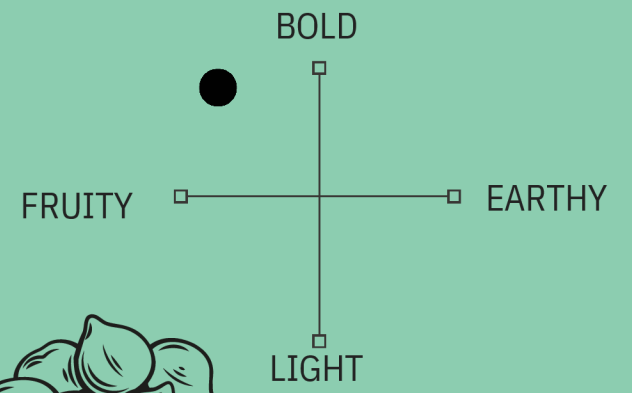
- **The Crémant de Limoux** appellation is believed to predate Champagne, with sparkling wine production dating back to 1531 by the Benedictine monks of the Abbey of Saint-Hilaire.
- **The Limoux region's** high altitude and cool climate provide ideal conditions for producing sparkling wines with freshness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





PUGLIA

INDICAZIONE GEOGRAFICA PROTETTA ROSSO



WINEMAKING NOTES

Harvest of the grapes at the full phenolic ripeness, soft pressing and long fermentation.

TASTING NOTES

Intense and bright ruby red. Complex nose of black berries and plum jam, red flowers, humus, cocoa powder, mint and iron. Full-bodied and enveloping, creamy and smooth, fruity with a very long balsamic and fruity persistence.

VARIETAL

Zinfandel (Primitivo) for at least 85% and other varieties allowed.

FOOD PAIRINGS

First courses with meat sauce, polenta, grilled meat, stews in general, lamb, truffle and medium aged cheeses.

FERMENTATION

Long fermentation with maceration at controlled temperature, then maturation in steel tanks. May have a refining in wood.

AGING

The following spring, the wine is lightly filtered just before bottling, and the bottles are then aged in our cellars until released for sale.

ALCOHOL

14%

BEST SERVED

16–18°C

GLASSWARE

Syrah/Cabernet/Red glass

DECANTING

Open your bottles 1 to 2 hours before serving.

FUN FACTS

**Italian Zinfandel:** Primitivo and California’s Zinfandel are genetically identical, but each has unique regional expressions.

**Ancient Origins:** Primitivo’s roots trace back to Croatia, where it’s known as Crljenak Kaštelanski.

**Name Meaning:** The name “Primitivo” comes from the Italian word “primo,” meaning “first,” because it ripens early.

**Diverse Styles:** Produced as dry reds, sweet late-harvest wines, and even robust rosés.

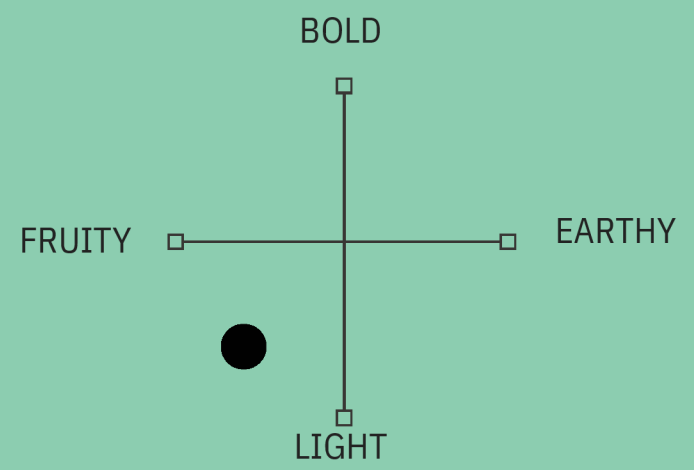
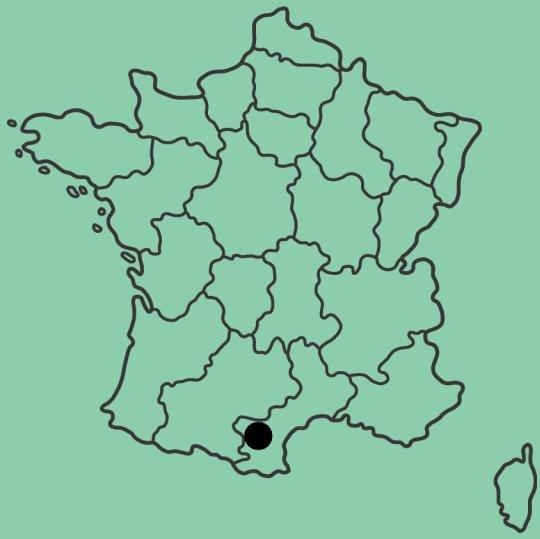




FRANCE

# DOMAIN BACHELLERY

## CHARDONNAY



### WINEMAKING NOTES

Grapes very carefully protected against any oxidation, as soon as picked up and during the carriage into the cellar. Night harvesting, when the temperature is the lowest. Complete de-stalking, direct pressing into CO<sup>2</sup> atmosphere. Stalling for 24 hours, and immediate racking at 8°C. The clearest juices only are selected.

### TASTING NOTES

Nice straw colour, very pale, brilliant. Expressive on the nose, with dominating notes of white flower and fresh fruit (pear, lemon). On the palate, fresh, well-balanced, with notes of lemon, grapefruit, and a touch of softening pear. A nice length.

### FOOD PAIRINGS

Nice served with fish in a creamy sauce, mushrooms, white meat.

### FERMENTATION

Fermented in stainless steel tanks under heat monitoring for 30–40 days with selected yeast.

### AGING

Aged entirely in stainless steel tanks to preserve freshness and fruitiness.

### ALCOHOL

13.5%

### BEST SERVED

10–11°C

### GLASSWARE

Chardonnay/any white glass.

### DECANTING

Open your bottles 1 hour before serving.

### FUN FACTS

**Key Region:** Pays d'Oc IGP produces 15% of France's wine, with Chardonnay as a star.

**Night Harvesting:** Preserves freshness and enhances vibrant fruit flavors.

**Food-Friendly:** Pairs perfectly with Mediterranean dishes like seafood and goat cheese.

