



CARMEN

SINCE 1850



CARMEN BRUT

VARIETY

100% Chardonnay

VALLEY

Casablanca

WINEMAKER'S COMMENTS

Colour

Our Gran Cuvee brut has a pale yellow color. It has small bubbles that form a delicate rim that remains in the glass for a long time.

Aroma

On the nose appear citrus fruits, peach, pineapple, walnut, hazelnut and cake aromas.

Flavor

On the mouth, it is fine, fruity, with notes of cake and nuts and a wide finish.

VINIFICATION

CHARMAT method

TECHNICAL DETAILS

Total Acidity: 6.15 g/l.

Residual Sugar: 9 g/l.

Ageing Potential: 3 years

SERVICE TEMPERATURE

Serve very cold, ideal 6-8°C

SUGGESTED FOOD

Ideal with seafood and fish with consistent sauces and white meats.