



René Briand is characterized by its unique selection of grape varieties depending on the vintage quality. These traits are styled to obtain a fresh and delight sparkling wine.

BLANC DE BLANCS BRUT

GRAPE VARIETIES

Airen, Ugni Blanc, Colombard, Durello, Macabeu, Chardonnay

WINEMAKING

Natural fermentation in stainless steel tanks. Aged for a minimum of 3 months.

TASTING NOTES

Pale golden color. White flesh fruit dominant bouquet, apple, and pear.
A clean fresh attack.

TECHNICALS

Alcohol: 11.5%

Dosage: 8-10 g/l

Serving Temperature: Between 6° and 8°C

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