

# René Briand



French Sparkling Wine - Burgundy, France



## BLANC DE BLANCS BRUT

### GRAPE VARIETIES

A curated blend of Chardonnay, Airen, Ugni Blanc, Colombard, Durello, and Macabeu. Partnerships with long-term sourcing partners with strict requirements: only grapes from vineyards of the highest quality and sustainable practices.

### WINEMAKING

Blended and bottled by a team of sparkling wine experts at BOISSET. The wine is tasted by the team throughout the vinification process and adjusted based on the feedback of the panel. Quality and consistency maintained through their collective effort.

Natural fermentation in stainless steel tanks. Complexity from resting on fine lees in small horizontal vats for three times the amount required for the Charmat method. Aged for a minimum of 3 months before final release.

### TASTING NOTES

An elegant sparkling wine with fine bubbles and a crisp finish. Its versatility makes it both cocktail and food-friendly. *Vegan Friendly Wine.*

### FOOD PAIRING

Excellent as an aperitif; with soft cheeses like Bourgogne Brillat-Savarin, Comté, and fresh goat cheese; and grilled scallops or shrimp.

### TECHNICALS

Alcohol: 11.5%

Dosage: 8-10 g/l (Prosecco dosage: 12-17 g/l; Brut Champagne dosage: 10-12 g/l)

