



MAISON FONDÉE EN 1851

# BOUVET-LADUBAY

## Brut Zéro Vintage



### **Grapes :**

Chenin, Chardonnay.

### **Vineyards :**

Selected exclusively from Saumur's AOC vineyards

### **Wine making :**

Grape pressing is monitored at the vineyards. Grape-juice is delivered directly to our cellars. First fermentation is conducted in new oak barrels

### **Maturation :**

The wines are raked, chilled to stabilize and filtered before bottling

### **Second fermentation :**

Selected wines are blended and the cuvee is bottled for the second fermentation in our limestone cellars following the traditional method.

The bottles are riddled to settle the lees in the bottleneck. The lees are then removed in the characteristic process of freezing and disgorging.

Zero dosage.

Total process : around 36 months.

### **Packaging :**

75cl champagne bottle.

Spanish or Portuguese natural cork.

Classic wire hood protection.

Aluminium foil crown with unwrapping aid.

Case of 6 bottles individually protected.

Luxury gift packaging for 2, 3 or 4 bottles.

### **Tasting notes :**

The refined bouquet of this wine reveals plenty of fruit and particularly mirabelle plums. The finish includes woody accents from ageing in oak barrels. It is beautifully fresh in the mouth, a feeling enhanced by its fine bubbles. A fine wine both elegant and subtle. An exceptional cuvee.