



Premium Selection

Crémant de Bordeaux Cuvée Icône

BRUT / DRY

AC Crémant de Bordeaux
Protected designation
of origin

Hand-picked grapes
Matured in our cellars

Character

Colour: Lustrous pale gold in colour with an elegant stream of fine bubbles.
Nose: Distinctively complex and aromatic, with a ripe yellow and white fruit character. **Palate:** Rich and generous, with flavours of wild strawberries and liquorice. A very low dosage is added to our cuvée Extra Brut, allowing the terroir to express itself clearly in this elegant, fruit-driven wine displaying a natural good length.

Alcohol content: 12%.

Terroir and winemaking



With sunny conditions and a temperate maritime climate, the Crémant de Bordeaux Appellation vineyards lie completely within the AOC Bordeaux area. This Crémant was originally established as an AOC in its own right in April 1993.

Our Cuvée Icône is matured for 36 months on slats to extract the best possible flavours from the Cabernet Franc grapes. The limited edition Icône is a beautifully expressive, unmissable Bordeaux sparkler.

This wine is vinified by the traditional method.

Grape variety

Blanc de Noirs

100% Cabernet Franc

Food pairing

This is an elegant wine which makes a superb aperitif. It is also a perfect match for a meal based on seafood and shellfish, or fish dishes such as herbed salmon.



Keep 5 to 7 years



Serve around 6°C / 8°C

