

# CHÂTEAU DE L'AUBRADE

## CREMANT BORDEAUX WHITE AOC

« Issue from *Sémillon, Merlot and Cabernet Franc* grapes, this *cremant bordeaux white* is made using the traditional method.

The *cremant Aubrade white brut* has a brilliant color and fine bubbles. Its *fruity and elegant aromas* transport you to a world of sweetness.

Endowed with great vivacity and a beautiful structure in the mouth, this *cremant bordeaux* will delight you with its freshness and will be the ideal partner of your celebrations »

### Technical Informations

**Grapes :** Sémillon, Merlot and Cabernet Franc

**Degree of Alcohol :** 12%

**Average age of vines :** 25 years

**Soil :** Clay-limestone

**Accompaniment :** Aperitif, oysters, foie gras, fruit pies

**Température idéale :** 8-10°C

