

FAMILLE PIFFAUT

Prince De Richemont Blanc De Blanc Brut NV



Category:	WINE
Style:	SPARKLING METHODE
Variety:	SPARKLING
Region:	LANGUEDOC
Vintage:	NV
Volume:	750ml
Vineyard:	Located at high altitude, the vines are harvested early so that the grapes retain the freshness and characteristics suitable for sparkling wines.
Vinification:	After pressing, the must is settled and cold-stabilized for a minimum of 24 hours. Fermentation is done at a controlled low temperature. For a more intense freshness, malolactic fermentation is not carried out.
Appearance:	Pale gold colour.
Bouquet:	The delicate nose reveals white fruit and floral notes.
Palate:	Fruity nose with peach and apricot flavors. Tender and pleasant palate. Fine and abundant bubbles.

Technical Analysis:

Alcohol:	11.50%	Packaging:	6 x 750ml
Hancocks Product:	40026		