

# FAMILLE PIFFAUT

## Prince De Richemont Blanc De Blanc Brut NV



<b>Category:</b>	WINE		
<b>Style:</b>	SPARKLING METHODE		
<b>Variety:</b>	SPARKLING		
<b>Region:</b>	LANGUEDOC		
<b>Vintage:</b>	NV		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Located at high altitude, the vines are harvested early so that the grapes retain the freshness and characteristics suitable for sparkling wines.		
<b>Vinification:</b>	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.		
<b>Appearance:</b>	Pale gold color.		
<b>Bouquet:</b>	The delicate nose reveals white fruit and floral notes.		
<b>Palate:</b>	Fruity nose with peach and apricot flavors. Tender and pleasant palate. Fine and abundant bubbles.		
<b>Technical Analysis:</b>			
Alcohol:	11.50%	Packaging:	6 x 750ml