

LEON GALHAUD WHITE

Crémant de Bordeaux

Identity card

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| Grapes Varieties | Sémillon (70%), muscadelle (20%), sauvignon blanc (10%) |
| Soil | Clay and limestone aggregate |
| Harvest | Manual grape picking with sorting. |
| Winemaking | This Sparkling wine LEON GALHAUD white is made in the heart of Saint Emilion, under the castle Du Roy built from the 12th to the 13th century. This place symbolism the creation of Saint Emilion 800 years ago. |



History

Our CRÉMANTS "LEON GALHAUD" are elaborated using a traditional winemaking method in the underground cellars and caves of Saint-Emilion.

Enjoy this wine during a romantic evening or simply among friends.

Ageing

The fermentation and the ageing take place into perfect condition of temperature (12°C all along the year) and level of humidity (90%). The second fermentation is made in bottle cap after adding a mixture of still wine, sugar and yeast necessary for the creation of bubble. This step is about 9 month and creates foam with fine and regulars bubble The shaking of our crémant is traditionally done on the rack to maintain the neck of the bottle downcast. They are shaking manually every day during 3 to 5 weeks according to the "cuvée". Indeed we proceed to the disgorgement to extract the sediment and then refill the bottles.

Tasting notes

Those Crémants are designed to be served at any moment during a meal. Enjoy fruity aromas for your starters, light and delicate flavors for your entrees.

Pair them with your favorite meals such as seafood, grilled fish and desserts. They should be served in an ice bucket at a temperature of 8°C.

