VEUVE DE VERDIER

Brut Éclat

Veuve de Verdier, produced in France, is made by the addition of foam from base wines selected for their ability to produce sparkling wines. The effervescence results from fermentation by inoculation with selected dry yeasts and under temperature control. This wine is aged on lees. Comte de Verdier is general of the French revolution and the first empire. During one of his campaign, he was hit by a bullet, he remained at his post with a treatment that includes half a bottle of sparkling wine every day. After his death, his wife who was a botanist expert, decides to drink on his memory the same French sparkling wine, which makes the start of Veuve de Verdier sparkling wine.

OWNER
SVM, Saint-Loubès, Gironde, France

VINIFICATION
Our specialized oenologist has put the know how of more than 30 years of experience into the production of this wine, in search of the minimum way, without concession or any artifice. Veuve de Verdier is produced according to strict rules without any dosage of sugar.

VARIETAL
Aijen

TASTING NOTE
Colour: bright and slightly golden
Nose: floral and white fruit aromas
Palate: fine, lively bubbles with a persistent mousse

FOOD & WINE PAIRING
As an aperitif, with oysters, or with seafood.
Serve between 8 and 10°C.