

Vin de France

Magnum Effet Mer – White



Blend

This wine is a blend of several grape varieties : Chardonnay, white Grenache, Sauvignon, Viognier and Bourboulenc.



Terroir

The vines grow on limestone and clay parcels.



Winemaking

The grapes are harvested early in the morning to avoid the maceration, and before complete maturity to obtain a light and fresh wine. The grapes are pressed and fermented at low temperature which gives this wine its peculiar aromas.



Tasting Notes

- Color : very pale, yellow reflects.
- Aroma : mix of citrus fruits such as lemon and grapefruit. This wine is smoothness and elegant.
- Palate : its light sweetness is perfectly balanced with some acidity. This wine is slightly fizzy with a great freshness.



Food Pairing

Enjoy it chilled during aperitif. Perfect match with sweet and salty meals or with a dessert.



Serving Temperature

6-8°C



Cellar Potential

A ready to drink wine. Be careful, once you have opened the bottle, the slight fizzy effect will disappear after a few hours.