

blanc de blancs reserve

2017



BRUT



8-10° CELSIUS



5 YEARS

DESCRIPTION

Chardonnay grapes - handpicked, produced with the Champagne method, mark this Blanc de Blancs Reserve. The Blanc de Blancs Reserve 2017 has got a shiny light-yellow color and shows a fine perlage.

The elevation on the yeast for 18 months reflects the fine nuance of biscuit. Elegant ripe notes paired with tropical fruits, peach, and a touch of citrus fruits, add up to an elegant, animating sparkling wine with fine structure of acid and fine minerality.

LOCATION

Thermenregion

ANALYTICAL DATA

Acidity	6,0 g/l
Alcohol	12,5 Vol.-%
Residual sugar	brut, 5,0 g/l

SERVING SUGGESTION

Sparkling drinking pleasure! As aperitif, paired with shellfish and seafood.

LA

WWW.AUMANN.AT

WEINGUT LEO AUMANN
OBERWALTERSDORFERSTRASSE 105
A-2512 TRIBUSWINKEL

TEL. +43 (0) 2252 / 80 502
FAX. +43 (0) 2252 / 80 502-50
MAIL. OFFICE@AUMANN.AT

