

CUVÉE BLANCHE

Cuvée Blanche is a sparkling wine with good aromatics and finesse. Elegant and well-balanced, it demonstrates French savoir-faire in making sparkling wines."

Cédric Jenin - Winemaker





MAISON CASTEL KNOW-HOW'

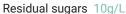
This wine is a blend of "blanc de blancs" wines carefully chosen by a Maison Castel winemaker. Cuvée Blanche is made in a reputed Castel facility in Burgundy which dates back 60 years and illustrates French savoir-faire in making sparkling wine. The production process is regularly and carefully monitored by the Maison Castel teams.



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A VERY ACCESSIBLE WINE '-

Cuvée Blanche takes its inspiration from the colour of light: its pale yellow robe has luminous highlights. Fruity and elegant, it has citrus fruit and floral notes and a hint of toast. With fine, long-lasting bubbles, this is a perfectly balanced wine.





Pale yellow robe with luminous highlights and fine bubbles



Delicate nose of white flowers and citrus, with hints of white fruit (pear)



In the mouth it gently evolves to display a fruit character with pleasing freshness



Enjoy as an aperitif, with shellfish, fish or desserts. An ideal pairing would be spicy tarte tatin with pears and thyme



Serve at 7 - 8°C



Can be aged for up to 2 years

