

DOMAINE CROIX DES MARCHANDS METHODES ANCESTRALES - 2017

Jerome Bezios took over the family estates about 20 years ago. Since then, he has deeply invested in new technologies (temperature control, filtration...), in traditional methods (manual harvest, work on the soil...) and in a competent team in order to tend to an optimal quality as much in the production than the winemaking. « La Croix des Marchands » extends over 30 hectares on a gravel soil. The vines produce a wine fruity and spicy, very representative of the appellation. Their historical location provides evidence of a wine-producing activity dating back more than two thousand years!

TERROIR

Gravel

WINEMAKING

Sparkling wine production method using yeasts and sugars of the grapes only, as opposed to the "Traditional Method"

GRAPE VARIETY

100% Mauzac

ALCOHOL

10%

SERVICE TEMPERATURE

8-10°C

HOLDING AND PRESERVATION

2 years

TASTING NOTES

Fine and elegant foam, beautiful acidulous and fruity expression.

FOOD PAIRING

Enjoyable as an aperitif or as a dessert wine

