



MONTPARNASSE



MONTPARNASSE BRUT SPARKLING 10.5% ALC. BY VOL.

Montparnasse Brut is produced by the classic Charmat process. Carefully selected white wines are blended into a *cuvée*. Sugar and yeast are added in a closed container which results in a secondary fermentation; this produces delicate bubbles – the “sparkle” which gives the wine its special character. When this process is completed, the effervescent wine is filtered and bottled with a traditional wooden cork.

Montparnasse Vin Mousseux is labeled “Brut,” or Dry, but it is pleasantly soft on the palate. It is best enjoyed chilled to 41-46° F and is a perfect choice as an aperitif or to accompany hors d’oeuvres.

TASTING NOTES

Eye

Pale gold with bright highlights and streams of delicate bubbles – the *mousse*.

Nose

Fresh and fruity, hints of peach and apple and white flowers.

Palate

A fresh wine with good acidity, quite refreshing. A delicate bouquet with hints of apple and citrus fruit; balanced but mouth-tingling, harmonious; a lingering finish.

TOTAL ACIDITY

3.4 – 6 g/l

PH

< 3.6

RESIDUAL SUGAR

12 g/l (+/- 3 g/l)

APPELLATION



France

VARIETALS

Ugni Blanc

750 ML UPC

6-54029-00133-5

24x187 ML UPC

6-54029-00135-9