

CAFÉ DE PARIS

Blanc de Blancs

OUR STORY

Authenticity/History

- Oldest Sparkling wine cellar in France (200+ years old)
- 1898: Created in Cubzac-Les-Ponts. Connected to Bordeaux by the Eiffel bridges
- 1930: Part of the G.H. Mumm and Perrier-Jouët champagnes empire.
- 2020: Acquired from Pernod Ricard by Cordier
- 2022: Top 10 Sparkling brand in the world

Wine Characteristics:

- Unique Style: Combines batonnage with traditional French winemaking.
- Distinct Flavor: Citrus, floral, and mineral notes from Colombard, Mediterranean varietals
- Low Sweetness: Very low dosage, balanced by fine bubbles and smooth texture from lees aging.

OUR SPARKLING BRUT

Differences: Fresher and lighter than Crémant, more complex and less sweet than Prosecco

Color: A crystal-clear, pale yellow hue with a vibrant stream of fine bubbles.

Nose: Bright and expressive, with vibrant citrus and delicate floral notes.

Taste: A well-balanced aromatic freshness, highlighted by citrus notes and fine bubbles, leading to a long and complex finish.

Pairings: Serve chilled alongside pasta or risotto, particularly with a rich mushroom sauce.

TECHNICAL INFORMATION

APPELLATION: Vin de France

BLEND: Colombard, Ugni blanc

SRP: \$14.99

ACCOLADES : 90pts tasting Panel

WINEMAKER: Alexandre Malfray

AVAILABLE FORMAT: 75cL

ABV: 11%

RESIDUAL SUGAR: 11g/l

CLOSURE: Cork

IMPORTER: CORDIER USA

UPC: 840877000204



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www.cordier-usa.com