

# CRÉMANT DE LOIRE

## La Belle en Bulle

BRUT



65% Chenin,  
25% Chardonnay,  
10% Blanc de Noir.

Clay-limestone, on the  
sector of Montlouis.

Foaming and aging on slat in  
our tufa cellars for 24 months.

Between 6°C and 8°C.

How to resist the fine and delicate bubbles of La Belle en Bulle? Thanks to a maturation of 2 years in the cellar, while the average is 9 months, it offers gourmet and complex notes that ensures a 100% pleasure tasting on all occasions! A must!

