

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!

