

# Pierre Olivier Blanc de Blancs Brut Sparkling

Pierre Olivier

France -

This wine is a value sparkling brut, made with Airen grapes (so it is Blanc de Blancs) from the South of France, not too far away from the Spanish border (next to the Pyrenees).

The perlage is fine and elegant. It has aromas of fruits, mostly apples and pears. It is fruity, light, and fresh with a soft and elegant and balanced mouthfeel and a nice refreshing acidity.

## Specifications

|                     |   |
|---------------------|---|
| <b>Varietals</b>    | Airen   |
| <b>Vinification</b> | The bubbles are obtained using the Charmat method, named after Eugene Charmat, where the second fermentation takes place in a large, closed pressurized tank (this differs from Methode Champenoise, where secondary fermentation takes place in the bottle). |
| <b>Production</b>   | 2,000 (9-liter cases)   |
| <b>Pairings</b>     | On its own as an aperitif or with delicate fish (pike or bass).   |



## Codes, Weights and Measures

|                      |                              |
|----------------------|------------------------------|
| <b>UPC</b>           | 7 84585 01511 5              |
| <b>Units/Case</b>    | 12                           |
| <b>Unit Size</b>     | 750 mL                       |
| <b>Container</b>     | bottle                       |
| <b>SCC</b>           | 1 07 84585 01511 2           |
| <b>Case Weight</b>   | 36                           |
| <b>Cases/Pallet</b>  | 56                           |
| <b>Layers/Pallet</b> | 14                           |
| <b>ABV</b>           | 11.00%                       |
| <b>SRP</b>           | \$ 17.99 USD<br>750mL Bottle |