

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

Varietals	Airen
Vinification	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).
Production	2,000 (9-liter cases)
Pairings	On its own as an aperitif or with delicate fish (pike or bass).



Codes, Weights and Measures

UPC	7 84585 01511 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01511 2
Case Weight	36
Cases/Pallet	56
Layers/Pallet	14
ABV	11%
SRP	\$ 19.99 USD 750mL Bottle