

MARQUIS *de la* TOUR

MARQUIS DE LA TOUR BLANC BRUT

VARIETALS

Chenin, Chardonnay and white ugnay.

WINEMAKING

The best blending, made with the wine base after the first fermentation, is achieved in our cellars. This blending art is perfectly mastered by our Chief winemaker according to a 2 century tradition and is one of the key factors of success for Marquis de la Tour. The second fermentation is temperature controlled and is made in stainless steel tanks during 4 weeks. This method, combined with Ackerman's unique know-how, allows us to elaborate naturally a wine with fine and delicate bubbles to underline its freshness, smoothness, finess and fruitiness.

PACKAGING

Marquis de la Tour Brut is presented in an elegant Champenoise bottle.

TASTING NOTES

Color: Pale gold with fine bubbles.

Nose: Delicate floral aromas.

Palate: Crisp, clean and light with fine bubbles and ripe melon flavors.

FOOD PAIRING

This wine is ideal as an aperitif with bacon wrapped prune. It matches perfectly scallops fried with grapefruits, poultry in a creamy sauce, fruit salad with pears and Roquefort cheese.

MEDALS

Silver - Concours des Effervescents du Monde 2012.

Commented - Concours Decanter World Wine Awards 2012.

86 pts - Wine Spectator 2012.

