



Geisweiler MONOPOLE

VINIFICATION

Fermentation and maturing on lees under temperature control at 13°C to preserve the freshness of the wine.



COLOUR

Nice pale gold color, fine and delicate bubbles.

NOSE

Grapefruit and white flowers aromas.

PALATE

Fresh and elegant mouth.

WINES & FOOD PAIRING

To be served at 6°-8°C as an aperitif or with starters, fish and poultry.

BLANC DE BLANCS BRUT