



*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

Soft and velvety mouth.

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## WINES & FOOD PAIRING

To be served at 6°-8°C with foie gras, bitter-sweet dishes and desserts.

BLANC DE BLANCS DEMI-SEC