



## Geisweiler MONOPOLE

### TERROIR

Grape varieties: Pinot noir, Chardonnay, Gamay, Aligoté.

### VINIFICATION

Traditional sparkling wine method. 12 to 18-month maturing period.



### COLOUR

Beautiful pale gold in colour with silver highlights and a very fine bead.

### NOSE

Fresh, delicate nose reminiscent of the zest of citrus fruit, leaving room for the development of brioche bread aromas.

### PALATE

Rich and generous on the palate, with blackcurrant and blackberry notes. An harmonious wine with a lingering finish.

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### WINES & FOOD PAIRING

Served at 6° to 18°C / 43° to 46°F  
Tasting occasions: As an aperitif or during a mael, with fish.

CRÉMANT DE BOURGOGNE BRUT