

# Le Clos Hortense

## *Sparkling Elegance*



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Dry  
Gold Medal - "Vignerons Indépendants 2014"

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Grape Variety: Chardonnay 100 %  
Type: Traditional Production Method - "Blanc de Blancs"

*«A beautiful sparkling Chardonnay, quite rare to this region. A nose of toasted wheat, peach hawthorn and white flowers. A tangy palate, fresh and soft with a delicate hint of hazelnut.*

*A very balanced "Blanc de Blancs" wine ... »*

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## Food/Wine combinations

This traditional sparkling wine is an ideal accompaniment for cocktail foods, appetizers and slightly sweet desserts. A highly pleasurable wine that should always be served chilled. Perfect for all festive occasions.

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## On the technical side

Harvest	The grapes are harvested manually.
Wine-making and ageing	After an initial alcoholic fermentation and wine clarification, the second fermentation takes place in the bottle, where the bubbles evolve naturally. Aging for a minimum period of 18 months then takes place in our cellars.
Soil	Sand Perrucheux (clay and flint)

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## A suggestion?

An elegant bottle and a finesse worthy of the big names of champagne, do not hesitate to drink it on special occasions.