



VARIETALS

Chardonnay, Chenin Blanc, Colombard, Jacquere, Ugni Blanc

ABV

12%

AVAILABLE SIZES (L)

0.750



Varichon & Clerc

Methode Traditionelle Brut Blanc de Blancs 'Privilege'

FRANCE, SAVOIE

WHITE

WINERY OVERVIEW

Varichon & Clerc offers a light and invigorating style of sparkling wines, full of fruit and freshness that are influenced by the mountains of Savoy.

Winemaking in Seyssel, a commune in Savoy, was first recorded in the 12th Century (1145), where production was further developed under the monks from the Charterhouse in Arvières from the 14th century onward, and where Varichon & Clerc was later established in 1901.

Varichon & Clerc was one of the earliest producers in the area. The official proclamation of the small AOC Seyssel in 1943 (comprising only 220 acres under vine) was the first sparkling wine AOC in France after Champagne.

In 1996, Boisset Family of Wineries added Varichon & Clerc to their portfolio.

VINIFICATION

After a meticulous selection of the base wines, our winemaking team carefully created the blend of Privilège Blanc de Blancs. This “still” blend was bottled together with a “liqueur de tirage”- a mix composed of sugar and selected yeasts. Into the bottle, sugars were consumed by the yeast which transformed them into alcohol and also naturally released carbonic gas which made the bubbles into the wine. A brut dosage gave the final touch to this elegant cuvee.

Dosage: 12 g/L

AGING

Each bottle was then aged for 15 months “sur lattes.”

TASTING NOTES

This pale and brilliant gold wine has white fruit aromas with numerous fine bubbles. The palate is elegant, longlasting and well balanced between freshness and fruit. Lively mineral attack giving way to aromas of white flowers and exotic fruit.

