



Domaine Dittière

Fine En Bulles

Crémant de Loire - White

Region :	Loire
Appellation :	Crémant de Loire
Cuvée :	Fine en bulles
Color :	White
Grapes :	Chardonnay (60%) / Chenin (20%) / Pinot noir (20%)
Alcoholic degree :	12.5 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.
Traditional hand picking into small crates.
Whole grapes, Temperature-controlled fermentation.
Elevage sur lattes avant dégorgement.



TASTING

APPEARANCE : Gold colour, fine bead.
NOSE : Fine, fruity, white flowers aromas.
PALATE : Elegant, delicate, smooth, slightly mineral, good intensity, good length.



SERVING

SERVING TEMPERATURE : Between 6° and 8°



FOOD MATCHES : For the aperitif, Chocolate desserts, Fruit desserts, Red fruit desserts, Cream desserts



REWARDS & RATINGS

Le guide Hachette des vins 2020 : Quoted Wine

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