



**BERNARD-MASSARD
CUVÉE DE L'ECUSSON BRUT**



Caves Bernard-Massard
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PRODUCT

BERNARD-MASSARD CUVÉE DE L'ÉCUSSON BRUT

PRODUCER

CAVES BERNARD-MASSARD

Thanks to his experience as a winemaker in the Champagne region, the œnologist Jean Bernard-Massard decided to create a cellar along the Moselle river in 1921. He initiated the policy of quality, which is, still today, the guideline of the company.

ADDRESS

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GRAPE - VARIETIES

Chardonnay, Pinot Blanc, Riesling, Pinot Noir compose this "cuvée".

VINIFICATION

Classic "Méthode Traditionnelle" : The first fermentation transforms the fresh grape must into a still wine. After a blending of different wines into a "cuvée", a second fermentation in the bottle takes place. The carbon dioxide produced by this fermentation renders the wine sparkling. All modern installations such as control of fermentation temperatures, stainless steel tanks, etc... are at the disposal of the company's œnologists. A "liqueur" (wine and sugar) is added before the bottling and labelling of the bottle.

ANALYSIS (indication)

Alcohol % vol : 12,0

Rest sugar g/l : 11,50

Total acidity g/l H₂SO₄ : 3,78

CHARACTERISTICS

Good balance between the different grapes who compose this "Cuvée". An elegant buttery nose with expressive aromas (fruit, citrus). This "Cuvée" expresses all its rich, ripe qualities. Great length in the mouth, highlighting the aromatic power and length.

AGEING

To be drunk within 3 years of purchase.

OCCASIONS FOR DRINKING

Ideal served chilled : 5 – 7 °C, as an aperitif or with a fish entrée.

PACKAGING

BOTTLE SIZE : 0,75 l

CASE : X 6

EAN BOTTLE : 5450013150103

EAN CASE : 5450013150110

CORKS : « CHAMPAGNE »

CASE IDENTIFICATION : ART. NR. : 34 1501 0000 11
LOT NR.