

FETE D'OR

FETE D'OR 'CUVE CLOSE' FRANCE BRUT

NUITS SAINT GEORGE • FRANCE • EUROPE

TECHNICAL DETAILS

Wine Making

The selection of base wines is made among the different Blanc de Blancs grape varieties and depending on the vintage characteristics in order to obtain the desired style. Natural fermentation in vat. Aged for a minimum of 3 months.

Food Suggestions

Pairs well with fish, seafood, and white meats.

TASTING NOTES

Pale golden color. White flesh fruit dominant bouquet, apple and pear. A clean fresh attack.

A variety of Blanc de Blancs grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 11.5
- Class: Sparkling Wine

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

