

# blanc de blancs reserve

2019



BRUT



8-10° CELSIUS



5 YEARS

## DESCRIPTION

Chardonnay grapes - handpicked, produced with the Champagne method, mark this Blanc de Blancs Reserve. The Blanc de Blancs Reserve 2017 has got a shiny light-yellow color and shows a fine perlage.

The elevation on the yeast for 18 months reflects the fine nuance of biscuit. Elegant ripe notes paired with tropical fruits, peach, and a touch of citrus fruits, add up to an elegant, animating sparkling wine with fine structure of acid and fine minerality.

## LOCATION

Thermenregion

## ANALYTICAL DATA

Acidity	<b>6,0 g/l</b>
Alcohol	<b>12,5 Vol.-%</b>
Residual sugar	<b>brut, 5,0 g/l</b>

## SERVING SUGGESTION

Sparkling drinking pleasure! As aperitif, paired with shellfish and seafood.

# LA

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