

---

# Mille Bulles

## Vin blanc gazéifié

### Vin de France

---

- Les Insolites -

**Grape varieties :**

**100% white Muscat, small-grained**

**Winemaking :**

Fermentation of a still dry white wine, followed by a carbonation in closed tanks at low temperature.

**Alc/vol : 12° - residual sugar: 15g/l**  
75cl

**Tasting :**

Pale yellow in colour with silver reflections and fine bubbles.

Nose: Peach and rose scents mixed with the more exotic scents of lychee.

The mouth is fresh and sparkling on the attack, then exotic and suave on the finish.

**Food pairing:** Very festive as an aperitif, or with shellfish and seafood, it will also be a delightful end to meals accompanying your refined desserts.

**Serve chilled at about 6-8°C**

**Cellaring:** 2 - 3 years

