



## COLLECTION TRAMIER

L. TRAMIER & Fils  
Depuis 1842

LAURENT DUFOULEUR  
DOMAINE

Roncier

### BLANC DE BLANCS RONCIER VMQ



#### TERROIR

**Category :** VMQ – Quality sparkling wine

**Colour :** White

**Grape varieties :** Blend of “blanc de blancs” aromatic varieties whose proportion is variable.

**Geology :** Sandy soils

#### KNOW-HOW

**Harvest :** Grapes are harvested at a lower maturity.

**Wine making :** After harvesting, grapes are directly pressed. Must is put into thermoregulated stainless steel vats, and alcoholic fermentation will last 10 days around. Then, effervescence will develop naturally, through a second fermentation, which will be stopped by cooling. Once fermentation is over, the sparkling wine is aged during 6 months minimum before bottling.

#### TASTING AND PAIRING

**Tasting :** This wine shows a beautiful pale golden appearance, with green tints and fine delicate bubbles. The expressive nose develops white-fleshed fruits and flowers' aromas. This wine is elegant and fresh on the palate, with a lingering finish.

**Wine and food pairing :** Aperitif or as a cocktail base, oysters, cod filets with sauce, cod acras

**Service temperature :** between 8 and 10°C

**Aging potential :** To be drunk young, or can be stored until 3 years in good storage conditions.

Photo bouteille non contractuelle

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