

BALLARIN Brut - Jean-Louis Ballarin

Country:	France
Region:	Bordeaux
Appellation:	Méthode Traditionnelle
Grapes:	Semillon - Sauvignon blanc - Muscadelle
Alcohol degree:	11.5 %
Serve at:	5 à 8°C
Serve with:	aperitif, a large variety of light meals
Description:	A refreshing, dry quality sparkling wine made by the so called 'méthode traditionnelle', used to make Champagne. Since 2 generations, the company J.L. BALLARIN is situated in Haux, in the appellation Entre-Deux-Mers at approximately 30 km south of Bordeaux. During the periode of maturation, the bottles are stored in lime caves, that were formed by the Garonne river a long time ago. Inside these caves, there is a constant temperature of 13° C, ideal for the process of forming bubbles and the maturation.

