



ST MARTIN BRUT 100 ANS CRÉMANT DE LUXEMBOURG

Blend

- 40 % Pinot Blanc
- 30 % Pinot Gris
- 15 % Riesling
- 10 % Auxerrois
- 5 % Chardonnay

Tasting Notes

The Crémant St Martin Brut 100 YEARS, worthy of a century-old know-how, reflects the magic and the charm of an ancient art.

This crémant with fine and refined bubbles, will seduce you by its aromatic complexity and its elegant side.

On the palate, aromas of citrus and white peach dominate. A great vintage, which ends on a pleasant feeling of freshness, thus offering a liveliness, endowed with a beautiful persistence.

Vinification

- Pressing according to the champagne method
- Bottle fermentation
- Ageing for 30 months, at a constant temperature of 12°C

Food pairing

A delicious aperitif or served with tapas.

