

domaine  
**BAUD Génération 9**

## Frais-nésie

### Elderflower flavored sparkling wine

*We have decided to modernize our assortment by incorporating elderflower syrup into our Crémant rosé. This beverage has been vinified using the traditional Champagne method to make an original and refreshing sparkling wine that will enhance our beautiful summer evenings!*

#### Grape Variety

Pinot Noir and Pousard

#### Culturation

The density of planting is about 6 500 vines per hectare. The soil is mostly made of marl and limestone. Our production is based on sustainable practices so as to preserve the environment. Since 2015, our winery has been certified "Terra Vitis".

#### Wine Making Process

It is made from Pinot Noir and Pousard grapes and aged for a minimum of 12 months on laths. At the disgorging, 3 cl of elderflower have been added to this sparkling wine.

#### Tasting Notes

To the eye: pale pink color, salmon, onion skin. The crown is fine and persistent; beautiful cords of bubbles are present.

To the nose: fine and elegant. Aromas of yellow fruit (peach), exotic fruit (lychee), citrus notes (grapefruit) and a touch of white flowers are to be found. Its nose is rich and complex.

To the mouth: between strength and finesse, the bubbles are present without overflowing; we find the aromas already present to the nose. A nice sweetness, well balanced with the acidity of the sparkling wine, make it a thirst-quenching wine. The presence of bubbles brings a much appreciated touch of lightness.

#### Wine Pairing

Serve chilled as an aperitif (between 4 and 6°C): this is the best time for our Frais-Nésie. For dessert, it is perfect with galettes and other pastries.

#### Wine Storage

To be consumed within 3 years. It is not recommended to store this wine.

