



Vin de Classique

EST. 2011

Charmé Sparkling Brut

Tasting notes: A taste sensation of lingering flavours of pear and biscuit.

Cellar practices: The Charmé Sparkling Brut is made of a Chenin Blanc based blend. Artificial injection of carbon dioxide takes place. The wine is stored in pressure resistant tanks, filtered and bottled under pressure

Cultivar: Chenin Blanc based blend.

Food pairing: Serve chilled as an aperitif or to complement oysters, shellfish and any seafood dishes. The Charmé Sparkling Brut also pair well with a summer leafy salad or with chicken.

Drinking temperature: Well-chilled.

Alcohol: 13.5%
Residual sugar: 10.5 g/l
pH: 3.34
Total acidity: 6 g/l
VA: 0.44 g/l

Each wine a voyage of discovery

Vin de Classique International (Pty) Ltd
Postal Address: PO Box 7271, Stellenbosch 7599
Physical Address: Vrede, R304, Koelenhof 7605, South Africa
Tel/Fax (Accounts): 0027 (0)21 883 3475
Email: admin@vdcinternational.co.za

Vin de Classique International (Pty) Ltd is a wine trading company specialising in the production and marketing of quality wines for the international and South African markets.

