

BERNARD-MASSARD CUVÉE DE L'ECUSSON

"Flagship"



Story

In 1971, to celebrate the house's 50th anniversary, Bernard-Massard launched its beloved classic, Cuvée de l'Ecusson Brut. The wine quickly became the house's flagship product and later also a favorite among Finns. It is an excellent reflection of Luxembourg's wine culture, where both French and German influences meet. A blend of four grape varieties (Chardonnay, Pinot Noir, Pinot Blanc, and Riesling) expresses the long cultivation history of the Moselle region. The wine combines generous fruitiness with lively acidity. "Can you tell this apart from Champagne?" has been a test used for years.

COLOR Yellow

AROMA The nose offers citrus, lime, mandarin peel, green apple, ripe pear, white flowers, and toasted bread.

TASTE The palate is dry, with fresh acidity, notes of grapefruit and green apple, balanced, long, and lightly toasty.

TIPS FOR USE Cuvée de l'Ecusson is an excellent social and celebratory drink. It pairs well with pan-fried or grilled red-fleshed fish and seafood. Pasta dishes and rich salads are also excellent matches.



WINE TYPE Sparkling Wines
GRAPES Chardonnay
Pinot Noir
Pinot Blanc
Riesling

PACKAGE SIZE 6 bottle(s)
BOTTLE CLOSING Natural cork
BOTTLE SIZE 0,75 l
PRODUCT NUMBER 283001

MANUFACTURER

ALCOHOL CONTENT 12%
SUGAR CONTENT 12 g/l

Norex Responsibility Indicator:



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

