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	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Chardonnay Pinot Noir Pinot Blanc Riesling	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,75 l
		PRODUCT NUMBER	283001
MANUFACTURER			
ALCOHOL CONTENT	12%		
SUGAR CONTENT	11,5 g/l		

Norex Responsibility Indicator:

Norex requirements	Good	Very good	Excellent
Environmental friendliness			
Social responsibility	Fulfills Norex requirements, but we are waiting for more information...		
Administrative accountability			

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