

# BERNARD-MASSARD CUVÉE DE L'ECUSSON BRUT MAGNUM



*Story* In 1971, to celebrate the house's 50th anniversary, Bernard-Massard launched its beloved classic, Cuvée de l'Écusson 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'Écusson 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.



<b>WINE TYPE</b>	Sparkling Wines	<b>PACKAGE SIZE</b>	6 bottle(s)
<b>GRAPES</b>	Pinot Noir Chardonnay Pinot Blanc Riesling	<b>BOTTLE CLOSING</b>	Natural cork
<b>MANUFACTURER</b>		<b>BOTTLE SIZE</b>	1,5 l
<b>ALCOHOL CONTENT</b>	12%	<b>PRODUCT NUMBER</b>	283005
<b>SUGAR CONTENT</b>	15,6 g/l		

Norex Responsibility Indicator:



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