BERNARD-MASSARD PREMIUM DRY

”Pleasant”

Story Sparkling wines produced in the Moselle River valley in Luxembourg are highly valued for their acidity, lightness, and fruitiness. A typical Luxembourgish sparkling wine is made using the traditional bottle fermentation method and offers its own unique taste experience. These wines are often praised for their elegance, yet they are also competitively priced, making them popular among wine enthusiasts. For many, a semi-dry sparkling wine is important as an approachable and pleasant social drink, as well as a suitable choice for pairing with spiced dishes.



COLOR Yellow

AROMA The nose shows citrus, peach, pear, white flowers, apple jam, and lychee plum.

TASTE The palate is off-dry, purely fruity, with fresh acidity, notes of honeydew melon, lightly toasty and well balanced.

TIPS FOR USE Bernard-Massard Premium Dry is an excellent social wine, a celebratory toast wine, and a gentle aperitif. It pairs well with savory snacks, works nicely for brunch, complements spiced Asian dishes, and is a great match for fruit or berry pies.

WINE TYPE	Sparkling Wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Chardonnay Chenin Blanc Pinot Blanc	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,75 l
		PRODUCT NUMBER	283008
MANUFACTURER			
ALCOHOL CONTENT	12%		
SUGAR CONTENT	18 g/l		

Norex Responsibility Indicator:

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

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