BERNARD-MASSARD CHARDONNAY BRUT

”Award-winning”



Story As its name suggests, Bernard-Massard Chardonnay is a sparkling wine made exclusively from Chardonnay grapes using the traditional method, i.e. bottle fermentation. Quality begins with high-quality vineyard sites and the careful selection of grapes during harvest. Pressing is done as soon as possible, but slowly. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks, preserving the wine’s fruitiness. A longer-than-usual maturation on the lees in the bottle gives the wine its creaminess. The wine has received numerous awards and was, among others, selected as Sparkling Wine of the Year 2024 by Viinilehti.

COLOR Pale yellow

AROMA The nose reveals pear, yellow plum, apple jam, white flowers, and toasted bread.

TASTE The palate is dry, generously fruity, with pear notes, balanced, and long.

TIPS FOR USE Bernard-Massard Chardonnay is enjoyable on its own as an aperitif, a social drink, or a celebratory toast. In addition to fish, it pairs well with seafood, light chicken dishes, and salads.

WINE TYPE	Sparkling Wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Chardonnay	**BOTTLE CLOSING**	Natural cork
MANUFACTURER		**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	12%	**PRODUCT NUMBER**	283010
SUGAR CONTENT	11,1 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