BERNARD-MASSARD CRÉMANT DE LUXEMBURG CUVÉE 1921 BRUT

”Celebration Wine”

Story Bernard-Massard Crémant de Luxembourg Cuvée 1921 Brut is the result of long development work and was completed for Bernard-Massard’s centenary celebrations in 2021. This exceptional cuvée is made from grapes sourced from the best vineyard sites of the Moselle region. The wines were fermented in temperature-controlled stainless steel tanks and then gained their bubbles through the traditional method in bottle, where they were aged for three years before disgorgement. Everything has been done to showcase craftsmanship and to honor the founder, Jean Bernard-Massard. The grape varieties used are Pinot Noir, Chardonnay, Pinot Blanc, and Riesling. A high-quality choice for special moments.



COLOR Pale golden yellow

AROMA The nose is lushly fruity, with notes of ripe apple, yellow plum, citrus, peach, herbs, and a delicate minerality.

TASTE The palate is dry, cleanly fruity, with pear and ripe citrus notes, elegant, long, and well balanced.

TIPS FOR USE Cuvée 1921 is enjoyable as an aperitif, a celebratory wine, or for social occasions. It pairs well with pan-fried or grilled white meats served with creamy sauces. Red-fleshed fish is also an excellent choice.

WINE TYPE	Sparkling Wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Riesling Chardonnay Pinot Noir Pinot Blanc	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,75 l
		PRODUCT NUMBER	283012
MANUFACTURER			
ALCOHOL CONTENT	12%		
SUGAR CONTENT	9,5 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