Veuve Valmante Brut NV



Region

A wide range of sparkling wines are produced by the Charmat Method, which involves a secondary fermentation within a pressurised tank before transfer into bottle. This method produces sparkling wines for early drinking, often blended from appropriate grape varieties sourced from many regions and blended to achieve a balanced wine.

Producer

Located in Tournan, in the heart of the Loire region, the Compagnie Française des Grands Vins are the foremost producer of sparkling wines. Here the chalk caves provide ideal cool maturation for a wide range of Loire sparkling wines and Vins Mousseux sourced from throughout France. CFGV has become the largest producer of sparkling wines in France and the leader of the French sparkling wine market (excluding Champagne).

Tasting Notes

An easy drinking soft and well-rounded sparkling that makes a great party wine. It has a pale golden colour and a soft layer of bubbles, with a fresh and fruity nose showing hints of light summer fruits and white flowers. On the palate soft apple and citrus notes are accompanied by a fresh acidity and persistent mousse for an off-dry finish. A crisp and refreshing bubbly.

Food

Perfect as an aperitif with starters or accompany with seafood, white meat or lighter meals such as picnics and party food.

Technical Information

Country	France
Region	France (Charmat Method)
Grape(s)	Ugni Blanc (100%)
Type	Sparkling
Style	Crisp
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Dry	
Alcohol Content	11%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	No

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