

**CAROUSEL®**

## CAROUSEL BRUT BLANC DE BLANCS

VINTAGE	NV
REGION	France
GRAPES	Airen, Macabeu and Garganega
TECHNICAL	Alc.11.5% / Dosage: 8-10g/l
UPC	3258690 0810151

### BACKGROUND

Its name recalls a festive occasion, like a merry go round of laughter and smiling faces. Caroussel adds sparkle to those simple celebrations that we'd like to enjoy all year round with family and friends. Serve chilled between 6 and 8°C.

### WINEMAKING

Natural fermentation in thermo-regulated VATs with a minimum ageing period of 3 months on less with daily stirring.

### TASTING NOTES

Delicate yellow color with fine bubbles, subtle sparkle and creamy mousse. Lively and aromatic nose with aromas of white flesh fruits (pear and apple). The palate is seductive, with a hint of acidity yet tender. The delicate flavors build on a impressive long palate before a dry and refreshing finish.

### ABOUT CAROUSEL

CAROUSEL is a range of spectacular sparkling wines made in France, served in the mythical Caroussel bar of the Monteleone Hotel in the heart of New Orleans. Lively and festive, the fine bubbles of CAROUSEL recall the soul of NOLA and those great moments of sharing that often happen in the very genuine French Quarter. Our Caroussel wines have been crafted in line with that spirit. They are festive, lively, elegant wines, the result of a stringent selection of white or black grape varieties, carefully curated and matured.

