



Sparkling LOUIS POMMERY ENGLAND - 75cl.

Produced in the distinctive terroir of southern England, where chalk is the dominant element of the soil, this English Sparkling Wine was made using the thoroughly classic and traditional method, building on the internationally renowned grape varieties that are Chardonnay, Pinot Noir and Meunier. The blend incorporates a majority of Chardonnay, contributing to its finesse and elegance, as well as a large proportion of Pinot Noir, which produces fruit and structure, and a touch of Pinot Meunier. After the necessary ageing time on lees to reach the desired maturity, the sparkling wine is disgorged to remove any yeast deposits that achieved their purpose and gave the wine all of its fullness.

**IT IS THE POMMERY STYLE,
EXPRESSED THROUGH THE ENGLISH TERROIR**

Tasting notes

At first glance, the colour is a pretty scintillating pale yellow, in which the bubbles express themselves perfectly as they continuously rise, giving the impression that life exists in this wine.

To the nose, the key word that comes to mind immediately is freshness but also finesse from the emerging aromas of lime. This finesse is beautifully coated in the second nose with aromas of blackcurrant and white fruit topped with a hint of honey.

These characters, perceived to the nose, follow through and are heightened on the palate, offering a beautiful balance and rich harmony. Its finish is long and sapid without harshness, with a well-controlled dosage conceding no sweet sensation. It is righteous and of great honesty.

