

## Les Cordeliers Exclusive

AOC Crémant de Bordeaux, Bordeaux, France

At the heart of Saint-Emilion, Les Cordeliers have been making light, aromatic Crémants de Bordeaux known for the elegance of their bead for over 120 years. These wines are a symbol of traditional skills, and the result of a constant focus on quality. They are made from the best of the Bordeaux varietals, using a traditional method also known as the Méthode Champenoise.

### PRESENTATION

The Cloître des Cordeliers is steeped in 8 centuries of history. The story started in the 14th century, when Pope Clément V granted the land to an order of Franciscan monks, also known as Cordeliers; the winery, however, was not established until 1892. Today, the Cloister is classed as a Historical Monument on the UNESCO list of World Heritage Sites, and is a highly unusual, timeless monument, one of the major visitor attractions in mediaeval Saint Emilion. Underground galleries lead to cellars 20 metres below the ground, where the temperature remains a constant 12°C both summer and winter - perfect conditions for ageing and storing wine.

### TERROIR

Clay and loam

### HARVEST

Hand-picked with openwork racks.

### WINEMAKING

Elaboration according to the traditional method with a second natural fermentation in the bottle.

### VARIETAL

Cabernet franc 100%

### 12 % VOL.

Contains sulphites.

### SERVING

To be enjoyed fresh.

### TASTING

Fine bubbles, delightful notes of white fruits, very expressive on the palate, lively and vivacious with good freshness on the finish.

### FOOD PAIRINGS

As an aperitif, with avocado carpaccio, duck foie gras toast, a slice of cured ham and figs. Also goes very well with Chinese or Thai cuisine. And for those with a sweet tooth, enjoy it with desserts made from exotic fruits (pineapple, banana, mango).

