

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).

