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# POLIANE

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*Ancestral cuvée produced since 1906 in the Bassereau family*

**DOSAGE : EXTRA BRUT**

**AOP** : Vin Mousseux de qualité

**REGION** : Bordeaux

**SOIL** : Limestone and clay

**VARIETIES**: 50 % Sémillon, 50 % Colombard

**ALCOHOL** : 12 %

**CERTIFICATION** : organic wine (Ecocert)



## Vinification

Destemmed and pressed harvest.

Alcoholic fermentation in concrete vats.

The second fermentation is obtained by adding to a still wine a small quantity of liqueur detirage made up of grape must, sugar and wine.

## Maturation

Minimum total ageing period before sale : 9 months

**COLOR** : bright pale yellow

**NOSE** : delicate floral notes

**PALATE** : Fine and persistent bubbles, good balance between roundness and vivacity.

## To be served with

As an aperitif with light and tasty appetizers, with seafood dishes (oysters, prawns, scallops or fish ceviche. Desserts with red fruits or chocolate.



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**Vineyard in organic and biodynamic agriculture**

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