



CAP EDEN DE BERNARD MAGREZ

Bernard Magrez presents Cap Eden. The colour is pale and brilliant. On the nose, notes of white fruit white fruit and citrus. The palate is clean, easy to digest and well-balanced, with fine bubbles.



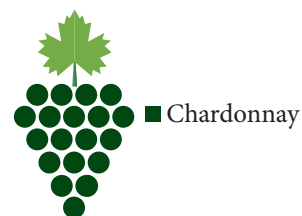
APPELLATION

Vin Mousseux
Blanc de Blancs brut

SOIL TYPE

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GRAPE VARIETIES



ASSEMBLY



■ 100% Chardonnay

ANNUAL YIELD



■ -Hl/Ha

FOOD AND WINE PAIRING



Poultry,
Fish

TASTING

EYE

Pale, brilliant
colour

NOSE

White fruit and citrus

MOUTH

Digestible and balanced

FOAMING AND AGEING

We stabilise the wines by chilling them to prevent tartaric precipitation. The wine develops foam by adding yeast and sugar at 18°C in stainless steel vats. Our vats are equipped with a stirrer to keep the yeast and sugar in suspension. Just before bottling, the wine is filtered under iso-barometric pressure using micron filters.

VINIFICATION

- Pressing
- Temperature-controlled fermentation
- Wine racked and aged on fine lees
- Fined and filtered to prepare for the formation of foam