

BLANC DE BLANCS

La Mancha, Spain

BOLLE

www.bolledrinks.co.uk

Method & Production

Made from Chardonnay and Silvaner grown in La Mancha, Bolle Blanc de Blancs is de-alcoholised through a double-column vacuum distillation at a low temperature to gently remove the alcohol before its blended with fresh grape juice and fermented for a second time using specially selected yeast strains. Naturally developing flavour, aroma and sparkle. With no added sugar, glycerine, flavourings or aromas, its character comes entirely from the winemaking process.

Tasting Notes

A refreshing burst of citrus (lemon, grapefruit, lime) with hints of orange zest, over minerality and honey. Tropical mango and crisp green apple, toasty notes of freshly baked bread, and a refined finish of cedar and nutmeg. Gold, clear; medium-dry, medium acidity, light to medium body, medium to long finish.

Food Matching

Lemon-herb roast chicken, seared scallops with brown butter, prosciutto-wrapped melon, goat cheese and pear tartlets, grilled white fish with mango salsa, mushroom risotto.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
BO0126	Blanc de Blancs	Chardonnay: 80% Silvaner: 20%	NV	0.5%	Cork	6x0.75lt	No	No	Yes	No