

"I created Cosmic with the aim of offering a unique range of wine for a specific distribution. Each bottle is made with care, selecting the best grapes from each wine region. Cosmic is an invitation to explore new horizons of taste and to let yourself be transported by the mysterious and fascinating world of wine."

Paul Jeanneret

BRUT

Blanc de Blancs

VINIFICATION

These bubbles are produced using the so-called "charmat" method. Fermentation takes place in closed vats, which allows the creation fine bubbles of this sparkling wine.

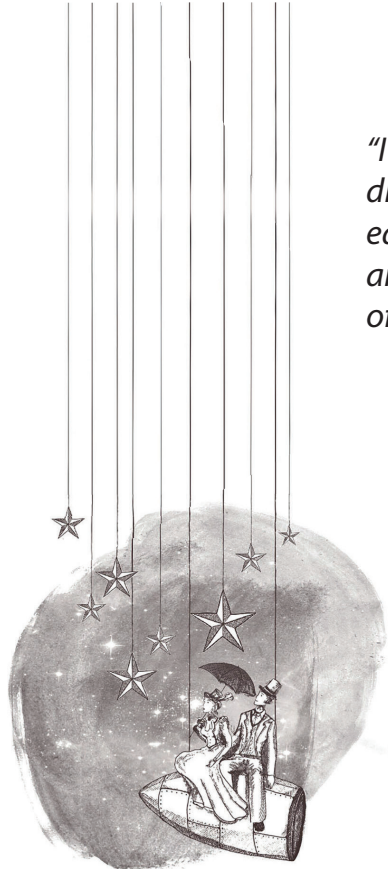
TASTING

This sparkling wine offers a pale gold color, brilliant with fine bubbles. Fine and elegant, the nose is typical of Blanc de Blancs, with notes of white flowers. The attack is lively and fresh.

Serve chilled between 10° and 12°C.

FOOD PAIRINGS

As an aperitif, during a cocktail accompanied by petit fours or with a touch of blackcurrant. It is also the ideal companion for sweet snacks, desserts and sorbets.



COSMIC

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