



**LES CORDELIERS**  
depuis 1892



# LES CORDELIERS Grand Vintage 2017 Dry White

**GRAPE VARIETY : 100% Cabernet Franc**

**TASTING COMMENTS :**

With its very clear yellow colour, this wine has extremely fine bubbles which form a beautiful halo around the edge of the glass. The GRAND VINTAGE boasts a nose of fine, fresh fruit accented with hints of almond. Finely-balanced on the palate, with a remarkable aromatic explosion followed by a long, fresh and fruity finish.

**SERVING SUGGESTIONS :**

- Aperitifs
- Avocado Carpaccio
- Foie Gras
- Prosciutto and Figs
- Chinese or Thai cuisine
- Desserts made with exotic fruits (pineapple, banana, mango)

**PACKAGING**

**BOTTLE**

Volume : 750 ml  
Weight : 1,800 Kg  
Height : 30 cm

**BOX**

Volume : 6 bottles  
Weight : 11 Kg  
Size : 30,5 x 24 x H18 cm

**FLOOR PALLET BOARD**

Volume : 360 bottles (60 boxes = 6 x 10 boxes / floor pallet board)  
Weight : 680 Kg  
Size : 80 x 120 x H125 cm

« A dense, enticing aromatic explosion »

**LES CORDELIERS**

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S.A.S au capital de 300 000 E

**THE VINEYARDS**

Geographical region :  
Entre-Deux-Mers  
Type of soil : Silty clay  
Grape vine density :  
4000 vines/hectare  
Yield :  
Between 72 and 78 hl/hectare

**WINE-MAKING  
TECHNIQUES**

Hand-picked in open crates  
Pressing with pneumatics presses  
Maximum extraction of 100 litres of  
juice for 150kg of pressed grapes  
Alcoholic fermentation : same as for a  
traditional still wine

**MATURING PROCESS**

Matured using the traditional method  
Second natural fermentation in bottles with added  
sugars and wine yeast  
Minimum ageing period of 24 months over the lees  
Ageing conditions in wine cellars : total darkness  
and constant temperature of 14°  
Extraction of dead yeast deposit by riddling and  
disgorging  
Topped off with 'liqueur d'expédition' and sealed  
with natural corks

**CHARACTERISTICS  
OF THE SPARKLING  
WINE**

AOC Crémant de Bordeaux  
Alcohol content : 12%  
Conservation :  
To be drunk within 2 years  
from the date of purchase  
Serving conditions : Serve at 5-7°