



LES CORDELIERS
depuis 1892



LES CORDELIERS Grand Vintage 2015 Dry White

MEDALS AND DISTINCTIONS :

2020 : Gold Medal - Concours National des Crémants
2018 : Gold Medal- Concours de Bordeaux Vins d'Aquitaine
2017 : 3 stars, 1 crush - Guide hachette
2017 : Gold Medal - Guide Gilbert et Gaillard

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.

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

SERVING SUGGESTIONS :

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



« A dense, enticing aromatic
explosion »

LES CORDELIERS

Cloître des Cordeliers
2 bis rue de la Porte Brunet - BP 60093
33330 SAINT-EMILION
Tél. +33 (0)5 57 24 42 13
Fax +33 (0)5 57 24 31 06
cordeliers@lescordeliers.com

www.lescordeliers.com

N°TVA intra : FR 24 309 965 929
N° SIRET : 309 965 929 000 24
RCS de Libourne : 309 965 929
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°