



LES CORDELIERS
depuis 1892



LES CORDELIERS Vintage 2015 Dry White

MEDALS AND DISTINCTIONS :

2020 : Silver Medal - Concours de Bordeaux - Vins d'Aquitaine

2019 : Silver Medal - Concours National des Crémants

2018 : 2 stars, 1 crush - Guide hachette

2017 : Gold Medal - Guide Gilbert et Gaillard

GRAPE VARIETY : 100% Sémillon

TASTING COMMENTS :

Distinguished by its yellow tones and flashes of green, this beautiful, shimmering wine produces very small bubbles, which are both concentrated and persistent. The VINTAGE Dry White has a very refined nose, with very pleasant fruity aromas blessed with both delicacy and complexity. On the palate, the 2015 VINTAGE is lively and fresh, with a harmonious balance of citrus notes building to a long-lasting, refreshing 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
Foie Gras
Sole
Turbot
Sushi
Fruity and citrus desserts



« A delicate and fruity wine »

LES CORDELIERS

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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 12°

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°