



LES CORDELIERS
depuis 1892



LES CORDELIERS Vintage Semi-Dry White

MEDALS AND DISTINCTIONS :

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

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. It has a very refined nose, with very pleasant fruity aromas blessed with both delicacy and complexity. On the palate, the VINTAGE Dry White is lively and fresh, with a harmonious balance of citrus notes building to a long-lasting, refreshing finish.

SERVING SUGGESTIONS :

Aperitifs
Fish or white meats in sweet sauces
Desserts based on yellow fruits (peach, apricot, greengage plum, nectarine, Mirabelle plum), desserts with chocolate, caramel or vanilla
Saint-Emilion Macaroons

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



« The sweetness and freshness
of white fruits »

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 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°