

LIBRE, FIER ET INSOUMIS

# SAINCHARGNY

*Crémant de Bourgogne*



## ICE FLOW

### DRY

Ice Flow is a wave of generosity with sweet, fruity flavours. Serve neat over ice in a tall glass or use it in a cocktail. Full of vibrant excitement and freshness, Ice Flow is the ultimate inventive drink.

### DESCRIPTION - VINIFICATION

Méthode traditionnelle (Traditional Method)

100% Chardonnay in a limited edition

Dosage : 25 g/l

Malolactic fermentation

Hand harvested

Shallow soil made of limestone with South – South East facing slopes

Average vine age : 30 / 35 years

### TASTING NOTES

Ice Flow boasts a seductive pale-yellow hue with golden tints. The nose is charming with intensely fresh Chardonnay fruit set off by floral notes. A light note of pastry hints at the sweetness of the wine. The palate is supple. On entry, the wine is soft and gives an impression of sweetness created by this dosage. Notes of peach and apricot then emerge and are followed by a finish that reveals a fresh, crisp hint of lemon. This wine is the perfect ingredient for some original and imaginative cocktails.

### SERVING SUGGESTIONS

Enjoy on its own, as an aperitif, as a long-drink with ice or in cocktails, or more conventionally with a dessert.

### DOSAGE AVAILABLE AND BOTTLE

Bottle (75 cl) – 6 upright bottles cardboard box