



DIAMANT ROYAL BLANC DE BLANCS BRUT

Élaboré en France

Take high-quality grapes, of low sugar and persistent flavor, from the Mediterranean climates of southern France. Follow a natural primary fermentation, to the classic Charmat technique in stainless steel. Slow secondary fermentation under incredible pressures, combined with a bit of patience, bring billions of fine bubbles from the winery to the bottle. The result is Diamant Royal, a sparkling wine with an enchantingly bejeweled twinkle, fresh citrus aromas, and a fruity character.

Diamant Royal is best served chilled at 42°F, as an aperitif or celebration for any regal occasion.

TASTING NOTES

Eye

Pale yellow colour.
Nice cordon.

Nose

Fresh and delicate with
apple and citrus aromas.

Palate

Well-balanced, pleasant,
and persistent sparkling
wine, with fine bubbles.

APPELLATION



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VARIETAL

100% Ugni Blanc

ALCOHOL

10.5%

UPC

TBD

