

FRENCH ELEGANCE. AMERICAN APPEAL.



An American woman moved to France with the goal of creating an affordable luxury to enjoy every day. Le Grand Courtâge, meaning “the Great Courtship,” is a light, crisp, fruit-forward French bubbly that pairs perfectly with any cuisine or occasion.

BLANC DE BLANCS - BRUT

AROMAS

Undertones of Granny Smith apples, honeysuckle, strawberry & toasted brioche.

FLAVOR PROFILE

Perfect balance of dryness, acidity & fruit. Lingers nicely with a bit of Meyer lemon, honeydew & continuing apple finish. Great length, crisp & refreshing.

THE BLEND

Chardonnay imparts depth and complexity for the overall balance while **Chenin Blanc** lends citrus and hints of honey for a creamy texture. **Colombard's** higher acidity provides structure, length and a pleasant minerality that is supplemented by the **Ugni Blanc's** fruit profile.

APPELLATION

France: sourcing from key terroirs such as Burgundy, Languedoc and Loire Valley

Alcohol: 11.5%

Residual Sugar: 10 gr/liter

Dosage: 10 gr/liter

Ferment: Steel Tank at 51° F

pH: 3.3

Acidity: 4 gr/100mL

CUISINE & COCKTAILS

Try it with savory hors d'oeuvres, buttered popcorn, creamy pasta dishes, fried chicken, spicy Asian dishes, seafood, fruit based desserts or semi-soft cheese.

For a festive cocktail, mix with fruit purées or find inspiration on our cocktail board at

www.legrandcourtage.com/weddings/champagne-cocktail-board/



88 pts, 2015

Embrace Life. Dream Big. Accept All Invitations.