

BOUVET 1851 MÉTHODE TRADITIONNELLE BRUT NV

Award badge and or type unknown **\$25.99**

Product image

Product Code:	40100	Closure:	Cork
Country:	France	Unit:	Each
Region:	Loire Valley	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Méthode Traditionnelle	Grape:	100% Chenin Blanc



New Zealand
Wide Delivery



Free Shipping for
Christchurch orders
\$150.00 and over



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TASTING NOTES

Founded in 1851 in Saumur by Etienne Bouvet and his wife Céleste Ladubay, Bouvet Ladubay was the 1st producer of Méthode Traditionnelle Sparkling Wines in Saumur, Loire.

Made from Chenin Blanc and a small amount of Chardonnay, Bouvet Ladubay Signature Brut is the French bubbly you have been waiting for. Made in the same méthode traditionnelle as Champagne but much easier on the wallet, you'll feel a touch of artistic inspiration from the first sip.

A new entry level sparkling from Bouvet that delivers great value. A fluffy white mousse sits atop a pale straw coloured base that has a very fine and persistent bead. Baked pear and spicy apple aromas show good intensity. Light toast, citrus and baked bread aromas ensue. Refreshing pear and ripe apple flavours fill the mouth giving it a lightly creamed feel. Subtle honeyed toast and citrus nuances are also evident. Dry crisp finish. Surprisingly good length and a medium to long aftertaste. Hard to beat at this price.

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch