



Bisser tirage year 2019 (0,75 l) brut white aged sparkling wine

The wine is made by classical method (méthode traditionnelle) with aging on the lees in bottle no less than 1,5 years. Bisser – blanc de blancs – is a classical brut from Chardonnay grapes from Kolonist's own vineyards. Degorgaged manually.

Aromas and Flavours: This wine has a refreshing and crisp taste with a sweet aftertaste. The subtle aroma of wine has notes of brioche and butter, cream and vanilla, and toasted brioche.

Food Pairing: It is recommended to serve as an aperitif. Wine is perfectly combined with oysters and caviar.

Serving temperature: from +6 to +8 °C

Production: 19,000 bottles

