



Description:

Maison Bihan Méthode Traditionnelle Blanc de Blancs is a sparkling wine from the Loire Valley, crafted exclusively from Chardonnay grapes. Following the traditional method, the wine undergoes secondary fermentation in the bottle, resulting in fine, persistent bubbles. Pale gold in colour, it reveals aromas of green apple, white peach, and toasted brioche, with a creamy texture and a refreshing, citrus-driven finish.

Tasting Notes:

Green Apple, White Peach, Lemon Zest, Toasted Brioche, Almond, Mineral

Allergens: Contains sulphites.

Dish Pairing:

- Oysters or other shellfish
- Smoked salmon blinis
- Soft cheeses such as Camembert or Brie
- Light poultry dishes with citrus sauces

Talking Point:

Maison Bihan's Blanc de Blancs reflects the Loire's cooler climate, which helps preserve acidity and freshness in Chardonnay — essential for sparkling wines. The estate's commitment to Méthode Traditionnelle ensures each bottle develops fine bubbles and complex flavours, demonstrating that Loire sparkling wines can rival more famous regions in finesse and elegance.