



BERNARD-MASSARD CUVÉE DE L'ÉCUSSON BRUT MAGNUM

£44.50

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A family managed company, Bernard-Massard is the main producer of traditional method sparkling wines of Luxembourg with 3.5 million bottles leaving the cellars annually. After over 90 years of wine making, their values of quality and entrepreneurship from founder Jean Bernard-Massard remain true to this day. Their single vineyard 'Clos des Rochers' has belonged to the Clasen family since the 19th century and has been managed in partnership with Bernard-Massard since 1982.

Grape Varieties: 40% Chardonnay, 35% Pinot Blanc, 10% Riesling, 15% Pinot Noir.

Tasting Notes: Good balance between the different grapes that compose this "Cuvee". An elegant buttery nose with expressive aromas (fruit, citrus). This "Cuvee" expresses all its rich, ripe qualities. Great length in the mouth, highlighting the aromatic power and length.

Awards: Selection Mondiales des Vins Canada Edition 2016 - Medaille d'argent. Scored 95 Points and Best In Show at the Decanter World Wine Awards 2017.

"This is a classy example of a sparkling wine. Citrus notes to start, followed by cream and pineapple, quite possibly pina colada too. There's excellent purity and freshness, making this light, enjoyable and difficult not to recall in a year or two" - **Decanter World Wine Awards 2017**

Sugar Level: 11.5g/l

Closure: Natural Cork

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