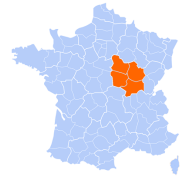




蓝精灵起泡酒



历史&概况

蓝精灵起泡酒是法国勃艮第葡萄酒公司（la Compagnie Vinicole de Bourgogne）创造出的一款创新概念产品。这款起泡酒精饮料集法国起泡酒制法与酒庄酿酒师们高超的现代酿制技术于大成，赋予了该款划时代产品迷人的梦幻蓝色。浪漫的梦之蓝色，宛如一湾迷人的湖水，将您带入童话般的天堂小岛之上。带给您视觉上的极大享受与联想。



技术资料



名称: 蓝精灵起泡酒

风土: 勃艮第

葡萄酒品种: 100%霞多丽

酿制方法: 根据发酵温度控制在13° C

品酒

视觉: 蓝色，清澈，明亮

嗅觉: 细腻的气泡传递出轻柔的白色花香与梨子，白桃等白色气水果香清凉热带水果的香气

味觉: 清新，平衡的口感，带有着清凉热带水果的香气

搭配建议: 在6-8° C的温度下，可以随时随地的搭配任何餐前点，并且可以作为鸡尾酒与黑莓或者紫罗兰利口酒相混合饮用。

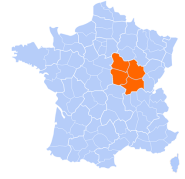
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www.ohmarco.com

全国服务中心：0086 010 58790210



Sparkling Lagoon



History & Location

Sparkling lagoon is a unique concept created by the Compagnie Vinicole de Bourgogne in France. This sparkling drink is produced with French Sparkling Wine and then colored with a unique technique perfectly mastered by our winemakers.



Technical Information



Appellation: Sparkling Lagoon

Terroir: Bourgogne

Grape variety: Chardonnay

Vinification: Fermentation under temperature control at 13° c

Tasting

Color: blue, supported, limpid and brilliant.

Nose: The fine bubbles bring out the gentle floral aromas

Mouth: The mouth is fresh and well-balanced

Recommendation: To be served at 6-8° c, pure as an aperitif or mixed with violet or blackberry liqueur for a cocktail

Oh Marco Wine Cellar, The Best French Wine Cellar Chain

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