



Bernard-Massard Cuvée de l'Écusson

Bernard-Massard was established in Luxembourg in 1921 by Jean Bernard-Massard. Today it is one of the main producers of sparkling wine in the country. There are not many wines from Luxembourg exported, and very few within our Canadian market. Chances are you have drank more Luxembourg lager than sparkling wine! Luxembourg borders France, Belgium, and Germany along the Moselle Valley. The region's wine production is dominated by sparkling and dry white wines, and is most similar in style to wines from Alsace and Mosel. Brut, noted on the label, indicates the level of sweetness in a sparkling wine. There are 7 levels of sweetness that range from 0 to over 50 g/l of residual sugar (RS). Brut wines must be between 0-12 g/l RS. Although not a Champagne, the Cuvée de l'Écusson is produced by méthode traditionnelle, the same technique used to make Champagne. This wine is made of 100% Pinot Noir. Serve over the holidays or within the next year at 6-8 degrees Celsius.

Varietals: Pinot Noir

Region: Grevenmacher, Luxembourg

Alcohol: 12%

Price: \$22

Eyes

Clean and clear, pale pink salmon. Bubbles are persistent and fine.

Nose

Pungent combination of floral and fruit. Red apple, cherries, strawberry and raspberry. A bouquet of lilac and fruit blossoms accent the crisp red fruit.

Mouth

Medium bodied, cleansing acidity and well balanced. The bubbles are not overly aggressive, but lively. There is a slight toasty note that accents the wild strawberries and fresh picked apples. There is also the addition of citrus in pink grapefruit and pomelo.

Food Pairing

A perfect reception wine or served with appetizers and canapés. Sparkling wine contains high acidity that helps balance intense flavours in food, making it a perfect option for social events with many small bites.



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Eyes

Clarity: clear - cloudy - dull

Intensity: pale - medium - deep

Colour: red - pink - salmon - orange - 'piglet'

Nose

Intensity: light - medium - pronounced

Aroma: apple - cherry - strawberry - raspberry - pear - lemon
grapefruit - orange - lime - pineapple - melon - peach - honey - nuts
vanilla - oak - toast/bread - yeast - butter - minerals

Mouth

Sweetness: dry - off-dry - sweet

Acidity: low - medium - high

Tannin: low - medium - high

Body: light - medium - full

Flavour: apple - cherry - strawberry - raspberry - pear - lemon
grapefruit - orange - lime - pineapple - melon - peach - honey
nuts - vanilla - oak - toast/bread - yeast - butter - minerals

Finish: short - medium - long

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