

A unique and distinctive sparkling wine produced from select vineyard sites in Bordeaux

Produced in the Methode Champenoise with the secondary fermentation in the bottle and aged for 18 months en tirage.

BLEND 50% Sémillon 30% Muscadelle 20% Cabernet Franc

A lovely sparkler with bright and lively flavors, persistent bubbles and a long, crisp finish. Exceedingly sophisticated and an exceptional value!

## Tentation par Maucaillou N/V Crémant de Bordeaux

(available in 750ml bottles / 6pack cases)



This creamy wine with its baked apple flavors is perfumed with Muscadelle and given structure by Cabernet Franc. This ripe wine with its ripe fruits and warm acidity is ready to drink. – 90 POINTS, Roger Voss (November 1, 2021)

**Exclusive North American Importer** 



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