

CARLTON

Brut Prestige



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Terroir

A Viticultural Paradise

Appellation	Alto Cachapoal
Sub-Region	Rapel Valley
Region	Central Valley
Climate	Mediterranean 340 mm rain per year High diurnal temperature variation
Soil	Former bed of the Cachapoal river, mineral, rocky, sandy

Vinification

French Traditional Technique: "Méthode Traditionnelle"

Grapes	Blanc de Blancs Chardonnay 100%
Vines	20 to 40 years old vines
Harvest	Hand picked
Fermentation	First fermentation in vat at 16°C. Second fermentation in bottle at 12°C.

Tasting Notes

Master Winemaker: Mr Stephane Geneste

Color	Golden yellow with green highlights
Bubble	Fine Bubbles Lovely persistent mousse
Nose	Citrus notes with green apple and fresh pear
Taste	Elegant, creamy palate with good acidity and a lasting finish
For Optimal Enjoyment	Serve at 10-12°C (50-54°F) to fully enhance the bouquet and flavor