


XAVIER
MILHADE
WINES

CRÉMANT *De Bordeaux*

FRESHNESS • FINESSE • PLEASURE

An elegant and refreshing
Crémant de Bordeaux, crafted
for pleasure and sharing.



FINE, ELEGANT
BUBBLES



CRAFTED FOR
FRESHNESS



OUTSTANDING
VALUE FOR MONEY

91
POINTS
Decanter




Serve
chilled

XAVIER
MILHADE
WINES

In our family, wine has always been made to be enjoyed and shared. Our Crémant de Bordeaux carries on this tradition: a fine, elegant sparkle, crafted for every convivial occasion.

Careful work on the blend, dosage and acidity creates a cuvée that is fresh, balanced and easy-drinking, true to our pursuit of finesse.



91
POINTS
Decanter



*Elodie & Marc Milhade
Vignerons*

TECHNICAL DETAILS



BLEND

85% Sémillon
10% Merlot
5% Cabernet Franc



AGEING

15 months
on lees



DOSAGE

Brut - 6 g/L
(low average)



ALCOHOL

11.5% ABV
(moderate)



METHOD

Traditional

AROMATIC PROFILE



Green apple, citrus,
white flowers.
Elegant and refreshing,
with fine bubbles.

WHY CHOOSE IT ?



Family know-how



Exceptional value for money



Versatile (apéritif, gastronomy, events)



Ideal for corporate gifts



A refined and prestigious drink

SERVING OCCASIONS



Ideal as an aperitif
or for any occasion



Cocktails



Seafood, fish,
light cuisine



Serve well chilled
to reveal all its finesse

IDEAL CHANNELS



Wine merchants



Bars



Family and cultural events



Receptions



Restaurants



Fine Grocery Stores



Works councils