

Jules Bertier

This classic elegant dry medium sparkling wine has rested undisturbed upon its sediment during at least 9 months in the cool darkness of our underground chalk caves.

Fine bubbles, given by the second in-bottle fermentation, also called Methode Traditionnelle; as well as a light golden colour and ample bouquet give to this wine a great power of seduction.

Since 1859 our family company has specialized in making sparkling wine in the Loire Valley of France. This particular "cuvée" JULES BERTIER has rested in the cool darkness of Louis de Grenelle's underground caves for several months. It goes well with appetizers, entrees or fruit desserts.

Appointed by L. de Grenelle

BOTTLED AND SHIPPED BY CAVES DE GRENELLE F.49400 FRANCE
IMPORTED BY : L'UNEAU U.S.A. INC. WESTPORT CONN. 06880

NET CONT. 750 ML

ALC. 12% BY VOL.



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

