

VAUX



VAUX *Crémant*

Bright, luminous yellow in the glass. Fine bubbles and an elegant Mousseaux carry aromas of ripe yellow fruit, brioche, and a delicate hint of forest honey. On the palate, the signature VAUX fruit character combines with the depth gained from extended lees ageing, resulting in a well-balanced and expressive Crémant. Fresh, precise, and remarkably persistent.

“A Crémant inspired by French tradition, yet unmistakably VAUX in style – finely fruited, precise, and of impressive elegance.” Christoph Graf, CEO

FACTS

4610 – 0,75 L

RIESLING

SEKT B.A., RHEINGAU

LEES CONTACT: 42 MONTHS

ALCOHOL: 12.0% – ACIDITY: 7,6 g/l – RESIDUAL SUGAR: 8.7 g/l

AGING POTENTIAL: 3-5 YEARS AFTER DISGORGING

LOVELY PAIRING WITH:

An ideal companion to oysters, scallops, or pan-seared pike-perch. It is equally delightful alongside delicate poultry dishes and creamy starters. Its freshness and elegance bring a sense of lightness and refinement to every course.

SERVING TEMPERATURE: 6-8°

*Traditional
method*

*All sekts
are vintage*

*Always
brut*