

# TOUR — DE — TILICE



**BLANC DE BLANC**  
**CHARDONNAY EXTRA BRUT**

[www.tourdetilice.be](http://www.tourdetilice.be)





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100% CHARDONNAY

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**Extra Dry** : 2g/l

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Sparkling wine prepared  
following the traditional method

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Matured **2 years** on lees

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**AOP** Crémant de Wallonie

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20% barrel aged

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Certified organic vineyard

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BelBul

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**Extra Dry 100% Chardonnay**, lightly aged in oak barrels.

This cuvée displays a great deal of subtlety with aromas of white fruit and mineral, slightly woody notes.

Very fresh on the palate with beautiful vibrancy and fine, creamy bubbles. Made using the traditional method with a second fermentation in the bottle. An ideal accompaniment to fish, seafood and white meats, but can also be enjoyed as an aperitif.



A combination of single plot selection, manual harvesting and long, gentle pressing of whole bunches maximizes the sensory qualities of the juice.

The vines are widely spaced and south-facing to increase aeration and reduce the risk of excess humidity and disease.

The loamy soil with flint outcrops, located at an altitude of 150m on the slopes of the lower Meuse, is the perfect terroir for viniculture.

The plots are environmentally husbanded with 2 km of hedging, landscaped strips, beehives and a grove of trees to increase biodiversity and create an eco-responsible environment.

