



Grape variety:

Wine Type: Brut

Wine region: Moldavia

Appellation of Origin: Controlled Designation of Origin " Huși "

Recommended serving temperature: 6-8°C

Alcohol %: 12

Total acidity (g/l): 6.4

Residual Sugar (g/l): 12



DOMENIILE
AVEREȘTI

Briant Alb, Quality Brut Sparkling Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

Range Description

Perfected at Averești Domains, Briant is a splendid sparkling wine crafted for extraordinary events - offering a wine as wonderful as you are.

Grape harvest

The grapes are hand-harvested at technological maturity, with a sugar content of 170-180 g/l. The secondary fermentation is controlled and carried out in pressurized stainless steel tanks, with selected yeasts, which highlights the vibrant acidity and characteristic fresh aromas.

Vinification

The sparkling wine was produced in two distinct stages. In the first stage, the base wine was obtained from the French Pinot Noir grape variety. In the second stage, the actual production of the sparkling wine takes place. For this, the vinification mixture consisting of the base wine, the yeast of selected yeasts and sugars is prepared. The primary fermentation took place in a controlled manner in terms of the kinetics of the process, following the complete fermentation of the sugars. The second fermentation took place in pressurized stainless steel tanks, over a period of 6 weeks. Subsequently, the wine was cooled and kept in the tank for the integration of carbon dioxide until the product was filtered before isobaric bottling. During this period, the fine yeast resulting from the fermentation process was maintained in the wine mass by periodic stirring. (Batonage)

Wine philosophy

Briant Alb - Brut White Sparkling Wine reflects the craftsmanship of Averești Domaines wines and the unique terroir of Huși region. This sparkling wine excels in elegance and freshness, offering remarkable complexity. Briant Brut White is not just a wine, but a refined choice, perfect for any special occasion, transforming every moment into a memorable experience.

Tasting notes

Straw yellow wine with bright golden reflections, impresses with its expressive bouquet of citrus and white flowers. The taste is fresh and refined, with vibrant acidity and a velvety texture, enveloped by a long and delicate finish. The fine and persistent perlage intensifies the freshness of the wine.

Culinary associations

It goes perfectly with dishes such as grilled fish, seafood salad, cheeses (Gouda) and duck breast. For dessert, it is delicious with peach tarts or lemon mousse.

Briant – Elegance that gives every moment a touch of celebration.