



Crémant blanc brut

Appellation Crémant de Bordeaux contrôlée

Created a century ago by our grandfather André BAYLE, the founder of Vignobles Bayle-Carreau, Crémant Blanc Brut is elaborated according to the traditional champenoise method.

This easy to drink sparkling wine is very appreciated by our customers and follow them through their family life events.

TASTING RESULTS

Crémant Blanc Brut has a pale yellow colour, with delicate and vivacious bubbles.

A very complex bouquet of hazelnut, acacia flowers, candied apricot and honey aromas.

Tasty and well balanced wine.

OUR CULINARY ADVICE

It is ideal to drink as an aperitif, with dessert, exotic dishes or fresh strawberries.

Appellation	Crémant de Bordeaux
Surface	3 Hectares
Type of soil	Siliceous and clayey over clayey subsoil
Production	25 000 bottles
Grape varieties	<ul style="list-style-type: none">• 20 % : Ugni Blanc• 80 % : Sémillon
Vinification	Traditional handpicking. Traditional «champenoise» method. Horizontal storage on laths at least for 12 months.





VIGNOBLES
BAYLE-CARREAU
GRAND VIN DE BORDEAUX



Crémant rosé brut

Appellation Crémant de Bordeaux contrôlée

Created to celebrate the beginning of the new century, Crémant Rosé Brut has undoubtedly achieved success. It is elaborated according to the traditional champenoise method.

This easy to drink sparkling wine is very appreciated by our customers and follow them through their family life events.

TASTING RESULTS

Its Rosé colour is intense and on the palate you will experience a lot of freshness and a very nice variety of fruit aromas (peach, strawberry and raspberry). The Crémant Rosé Brut is well-balanced and full-bodied with

delicate and vivacious bubbles.

OUR CULINARY ADVICE

Ideal to drink with friends as an aperitif, cocktail and garden parties. It also pairs with pastry and fruit desserts.

Appellation	Crémant de Bordeaux
Surface	1 Hectare
Type of soil	Siliceous and clayey over clayey subsoil
Production	10 000 bottles
Grape varieties	<ul style="list-style-type: none">• 20 % : Cabernet Franc• 80 % : Merlot
Vinification	Traditional handpicking. Traditional «champenoise» method. Horizontal storage on laths at least for 12 months.



150 YEARS OF EXCELLENCE