

The passion of exclusive luxury



Limited edition

Experience the privilege of trying a unique, elegant and delicate product with the shimmering warmth of pure gold floating in a bottle fit for kings.

Let yourself be taken to a land of dreams, of fresh notes and pale hues, of bright golden sparkles that light up your most enjoyable evenings and most formal moments.

This Gold Brut Nature is fruit of the traditional methode Champenoise, double fermented then aged for 24-30 months to achieve an extraordinary harmony. Combined with pieces of 23k gold leaf through a unique process to become an elixir that awakens all the senses transporting us to a world of pure luxury.

A Luxury that will dazzle your guests and transform your celebrations and events.

Tasting Notes

COLOUR / Elegant straw coloured yellow with clear golden hues dancing among very fine bubbles, delicate cordon reflecting it's excellent balance.

TASTE / Intense white fruits expressing apple, freshness and subtle touches of aging.

PALATE / Very light, fresh and aromatic with a light acidity. Very evenly balanced fruitiness with an enduring pleasant silkiness.

Coupage: Macabeo / Xarelo / Parellada

Acidity: 4,5g/l

Alcohol: 11,5% vol

Contents: 75cl.

Serve between 7-8° C

23k Gold