

TEMPUS TWO BLANC DE BLANC 12,5%

www.tempustwo.com.au

VISUAL ANALYSIS: brilliant, straw yellow with greenish reflexes and the bubbles are fine, numerous and very persistent.

OLFACTORY ANALYSIS: cedar fruit, banana, vanilla and daisy.

GUSTATIVE ANALYSIS: there is a great elegance at the palate, an interesting and crisping carbon dioxide on the mouth, the right salivation and a bitter tendency at the final. The gustative aromatic persistence is about 3/4 seconds.

WINE-FOOD COMBINATION: mussels sailor style with French bread stick

- The sweet tendency of the mussels is counterweighing the bitterish tendency of the aftertaste of the wine
- The fatness of the molluscs is counterbalancing the salivation of the sparkling wine
- The sweet tendency of the French bread and vegetables is compensating the presence of carbon dioxide of the wine
- The structure of the recipe is equalizing the structure of the wine
- The olfactory-gustative persistence of the recipe is matching to the intense aromatic persistence of the wine

PRICE-QUALITY RELATION: good *approximately 13,00 AUD*

Standard Drinks 7.4

Preservative (220) added / May contain milk products

Warning: this product is stored under pressure. Take care not to scratch or damage this bottle as it may cause it to explode. To open, put the bottle away from self and others. Do not use a corkscrew to remove the cork. Serve chilled.