



# PAUL CHENEAU

BRUT RESERVA GUARDA SUPERIOR  
BLANC DE BLANCS 2017

Penedès, Spain

Straw-colored with greenish tints, a steady effervescence and formation of small bubbles which generate a gentle crown. Subtle and delicate, floral, with light toast, hints of dry fruits and a touch of dried herbs. On the palate vibrant acidity balanced with velvety, toasty and honeyed mouth feel. Elegant and complex cava with a nice lively finish.

40% Xarel·lo, 30% Macabeu, 25% Chardonnay, 5% Parellada