

# CREMANT DE BOURGOGNE

## *BLANC DE BLANCS*

### *BRUT*

Our Crémant de Bourgogne is made from grapes from terroirs located in Beaujolais and Mâconnais. Its production conditions are strict, using traditional and rigorous know-how. Harvest exclusively by hand to preserve all the quality of the fruit.

#### COMPOSITION - PRODUCTION

**TERROIR :** Calcareous clay soils

**GRAPE VARIETIES :** 90% Chardonnay – 10% Aligoté

**VINIFICATION :** Manual harvest – traditional method: vinification of a white wine then lather producing a second fermentation in bottle. Cold stirring and disgorging; addition of a liquor before muzzling.

#### TASTING

This Crémant de Bourgogne offers a bouquet of fine aromas of white-fleshed fruits and floral notes. The mouth combines the finesse of the bubbles and the subtlety of the flavors.

**APPEARANCE :** Light yellow with light golden hues and fine bubbles.

**NOSE :** Fresh and discreet, floral and fruity.

**MOIUTH :** Harmonious and balanced between freshness, roundness and persistent finish.

#### SERVICE

**FOOD & WINE PAIRINGS :** Dinner aperitifs and desserts.

**SERVING TEMPERATURE :** 8°

**AGING POTENTIAL :** 3 – 4 years

