



CRÉMANT DE BOURGOGNE

Grape varietal: 100% Chardonnay “Blanc de Blanc”

Vineyards: Located in South Burgundy - France

Denomination: Crémant de Bourgogne AOC

Average age of the vines: 30 years

Soil: Clay and limestone

Harvest period: First part of September

Vinification: Manual harvest, traditional “pressurage champenois”, temperature-controlled fermentation in stainless steel tanks.

The wine undergoes a second fermentation in the bottle where it remains on the lees for 12 to 15 months. (Traditional Method)

Alcohol content: 12% by vol.

Sugar: 4 - 6 grams per liter.

Color: Pale yellow with green tints, nice perlage.

Aroma: Fresh, clean, notes of pear, white flowers, citrus.

Palate: Crisp and fresh style, delicate texture, nice creaminess, salty finish.

Food suggestions: Aperitif, oysters, sushi, brunch...

Serving temperature: 6 - 8°C