



This Crémant de Bourgogne is “Brut Nature, non dosé”, a sparkling wine (extra dry with no send-off dose added) made using a 100% Chardonnay white wine following the traditional method. The limestone-clay soil the vines grow in is perfectly adapted to the Chardonnay grape variety. The assembly of three vintages is a guarantee of balance and quality.



VINES & TERROIRS :



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Cépage : 100 % Chardonnay
 Grape Variety : 100 % Chardonnay
 Color : White
 Vintage : Blend of 3 vintages 2021 -2022 - 2023
 Age of vines : 35 years
 Terroir : Limestone clay soil
 Exposure : South West
 Type of culture : Sustainable agriculture (mechanical weeding), pruning Guyot
 Type of harvest : Manual harvest in pierced bins to allow the juice flow and avoid oxidation
 Surface : 4.5 Ha
 % vol alcohol : 12,5%
 Number of bottles : 8 000



VINIFICATION & AGING :

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Vinification : Direct pressing, vinification in traditional method, slow alcoholic fermentation (3 weeks) at a low temperature 16°C in stainless steel tanks, no dosed
 Aging : 12 months on batten
 Cellaring : Up to 10 years



TASTING NOTES :

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Eye : White Gold
 Nose : Floral aromas
 Palate : Fine but dynamic and persistent bubbles. Beautiful minerality. Freshness and length.



MATCHING IT WITH FOOD :

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Enjoyed on its own or paired with our blackcurrant cream or vineyard peach with fresh ginger liqueurs, it reveals all its finesse. When combined with our fruit liqueurs, our Crémant de Bourgogne Brut Nature fully retains its character, even enhancing it. In general, sparkling wines complement any occasion and a wide variety of dishes.
 Serving temperature : 4-8 °C