



Crémant de Bourgogne white BRUT cuvée

The BRUT cuvée highlights the large diversity of Burgundy terroirs. This cuvée is a blend of all the special grape varieties grown in this prestigious region - Chardonnay, Pinot Noir, Gamay, Aligoté - in order to combine a good minerality, backbone and fullness as well as delicate fruit aromas.



Vinification

As soon as we harvested the grapes, we gently press them in one of our pneumatic presses. We only keep the first press to elaborate this cuvée. Malolactic fermentation occurs in stainless steel vats. As soon as we get the “base wine”, we filter and cold stabilize it. Then, we add a mixture of sugar and yeast in order to give the wine its sparkle.

Secondary fermentation takes place in the bottle thanks to added sugar and yeast. The bottles are aged from 12 to 18 months on wooden wine racks.

Technical information

Colour : White

Appellation : Crémant de Bourgogne

Grape varieties: Chardonnay, Pinot Noir, Gamay and Aligoté.

Average age of vines: 25 years old

Location: Burgundy

Soils: clay-limestone

Harvested: Hand-harvested

Residual sugar: 12g/L

Alcohol: 12%

Pressure: 5.5 bars

Total acidity: between 3.5 and 4.5 g/l

Wine tasting: Lovely golden colour. The nose reveals typical scents of exotic fruits with citrus overtones. On the palate, it showcases delicate white flowers and pastries aromas.

Best served with: can be served with anything

