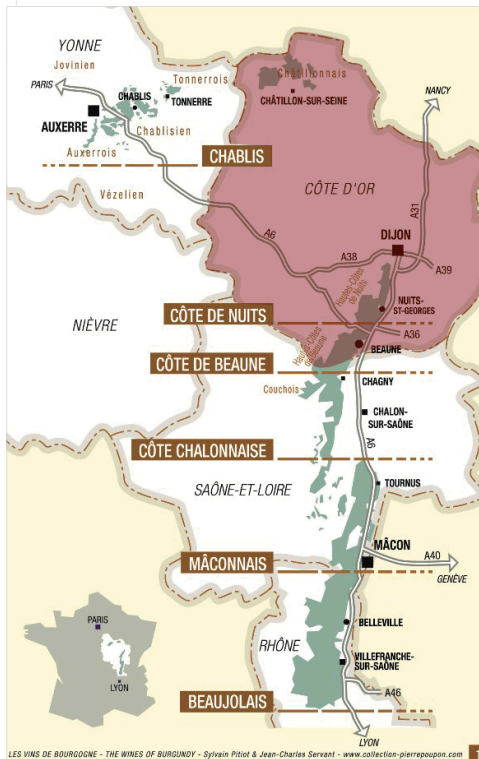


CRÉMANT DE BOURGOGNE BRUT BLANC DE BLANCS "PURE"



BLANC DE BLANCS



Bourgogne

Chardonnay

AOC Régionale

The vineyard:

Calcareous clay

Ageing:

In oak barrels 20% - After the "prise de mousse" (the secondary fermentation, when effervescence is created), the wine is aged 12 to 14 months before the disgorgement and then 3 additional months before it is ready.

Our Crémant de Bourgogne Pure is produced with very carefully selected Chardonnay vines. The origin of the parcels is very specific, so that it both allows and requires an ambitious ageing. It is very rare as far as sparkling wines are concerned.

Tasting notes

Very fine, even bubbles. Discreet hints of white blossoms and a nice minerality. It is lively and the mouth is fresh and delicate. This Crémant Blanc de Blancs is the purest expression of its terroir.

Food/wine pairing

Ideal for a festive aperitif, it will also perfectly go with seafood or even desserts, like a red berry sabayon..

Serving and cellaring

Serve well chilled at 8-10°C - (46°F-50°F)
 Enjoy within 3 years.