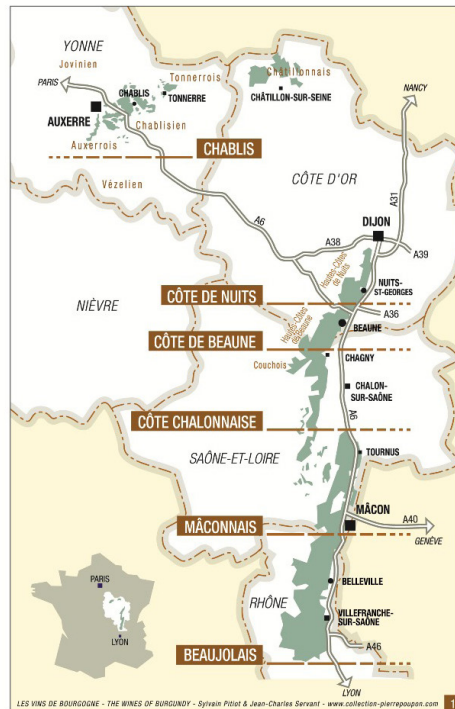


CRÉMANT DE BOURGOGNE BRUT RÉSERVE



Grape variety:

Chardonnay (≈ 60%)
 Pinot Noir (≈ 40%)

Origin:

Châtillonnais, Côte Chalonnaise & Mâconnais

Ageing:

90% in stainless steel tanks and 6 months in barrels for 10% of the cuvée.

Reserve wines:

15 %

Ageing on laths :

18 to 20 months of maturation (in bottle)

Dosage:

7 g/l

The variety of the grapes and the choice of their origins are the result of our constant search for balance. The Chardonnay brings tension, white flowers and minerality ; the Pinot Noir brings fruit, density and vinosity. This cuvée owes its originality to our savoir-faire, bringing together the vinosity of the base wines and the tension due to the light dosage of this Crémant Brut.

Tasting notes

Fine, even bubbles. The nose boasts notes of citrus (lime, pink grapefruit) and white blossoms which pave the way for vivacity and freshness on the palate. Clean and precise with beautiful length.

Food/wine pairing

Ideal for a festive aperitif match for the textures and flavours of seafood, fish (Scottish salmon cooked one side, for example), and poultry in cream sauce.

Serving and cellaring

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