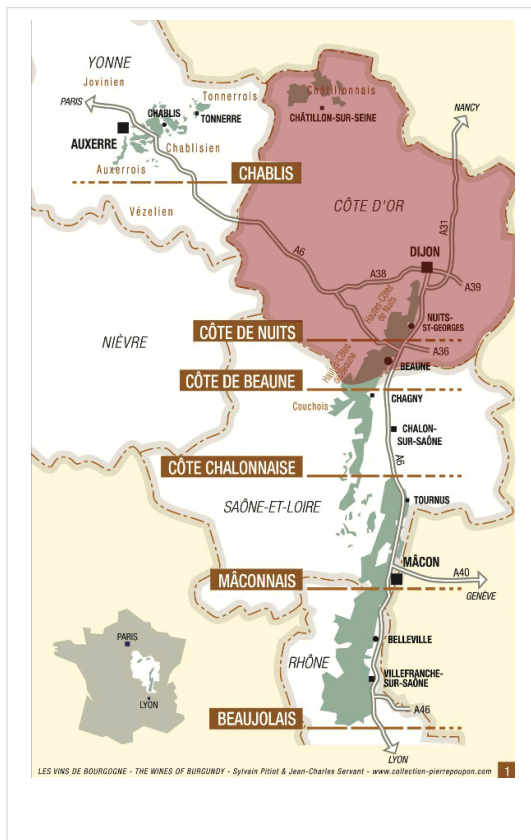
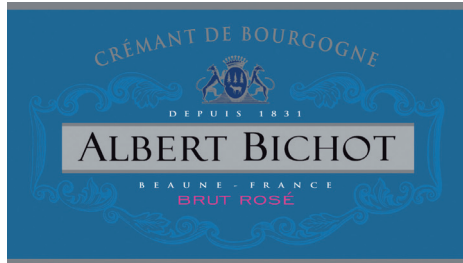


## CRÉMANT DE BOURGOGNE BRUT ROSÉ



**Grape variety:**

Pinot Noir (80%)  
 Chardonnay  
 Gamay (less than 10%)

**Origin:**

Côte Chalonnaise (Pinot Noir)  
 Auxerrois (Chardonnay)  
 Mâconnais (Gamay)

**Ageing:**

8-9 months (base wine) in thermoregulated stainless steel vats  
 Each grape variety is vinified separately so has to obtain the best expression of its origin

**Ageing on laths (after the "prise de mousse")**

12 months at least  
 3 additional months after disgorgement before it is ready

**Dosage:**

10 g/l

*Thanks to its subtle colour and its aromatic profile, our Crémant de Bourgogne Brut rosé is a “wine of pleasure”! The Pinot Noir offers delight and intense fruit aromas whereas the Chardonnay brings the floral notes and its freshness. The Gamay is the perfect additional touch, thanks to its crispness and liveliness.*

**Tasting notes**

Fine, even bubbles. Berries (blackcurrant, raspberry) on the nose with a touch of citrus, followed by a delectable palate bursting with vivacity and freshness.

**Food/wine pairing**

Ideal as an aperitif or with desserts (wild strawberry sabayon, plum meringue tart). It’s sunny nature also makes it appropriate for Mediterranean an Asian cuisine.

**Serving and cellaring**

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