



Without vintage

CRÉMANT BLANC DE BLANC WITHOUT VINTAGE

CÔTE DE BEAUNE | 100% CHARDONNAY | RÉGIONAL

PRESENTATION OF THE APPELATION

The Crémant de Bourgogne (sparkling wine) appellation was created in 1975 with strict production conditions, rigorous traditional methods and high-quality vinification. The grapes used for the production of Crémant de Bourgogne come from a wide variety of terroirs in Burgundy, from chalky bedrock to granite and limestone.

TASTING: refined and complex

Food pairings: Sushi

Potential and cellaring advice: 2 to 7 years. Serving temperature: 10°C

VINEYARD

WINE

- Harvest date: 22/08/20
- Vinification: Whole bunch pressing, fermentation in stainless steel tanks, partly aged in barrels
- Aging: 36 months on slats
- Production: 1200 bottles

