



Without vintage

CRÉMANT ROSÉ WITHOUT VINTAGE

| 100% PINOT NOIR | RÉGIONAL

PRESENTATION OF THE APPELLATION

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: fruity and generous

Food pairings: Chocolate fondant cake

Potential and cellaring advice: 1 to 3 years. Serving temperature: 10°C

VINEYARD

WINE

- Vinification: Whole bunch pressing, fermentation in stainless steel tanks, partly aged in barrels
- Aging: 18 months on slats
- Production: 2000 bottles

