

DOMAINE
Henri
Delagrange

CREMANT DE BOURGOGNE

Crémant de Bourgogne is the appellation (AOC) for sparkling wines made by the Champagne method from the whole of the Burgundy region. The production area covers 1,115 hectares. The Crémant de Bourgogne appellation has been subject to strict production conditions since 1975.

Our Crémant de Bourgogne :

Our dry Crémant de Bourgogne Blanc de Blancs is made from chardonnay grapes from the Hautes Côtes de Beaune.

Vinification :

The grapes that will be used for the Crémant are hand-picked at the Domaine Vitteaut-Alberti, Rully, one of the best Crémant producers.

Tasting :

The fine bubbles form a necklace of pearls. The wine has aromas of citrus fruit, flowers and minerals with a freshness and elegance in the mouth and an acidity that maintains the balance between the aromatic power and lightness.

Gastronomy :

Burgundy Crémants are ideal as an aperitif as well as with a meal.

The Crémants Blanc de Blancs go well, for example, with a starter such as preserved poultry with pears and raisins or sautéed scallops. Serve for the aperitif or with the dessert between 4 and 8°C, otherwise **between 6 and 9°C**.