



CRÉMANT DE BOURGOGNE 'Blanc de blancs'

Origin of grapes	Selection of terroirs to suit the expression of Chardonnay and Aligoté
Method	Traditional
Blend	90% Chardonnay, 10% Aligoté
Dose	6 g/L
Soil	Clay limestone
Density	10,000 vines per hectare
Harvest	Hand-picked
Laying down	Drink young

VINIFICATION

Pressing	Slow cycle, using only the first press
Fermentation	In stainless steel vats
Maturation	12 to 18 months on lees in temperature-controlled cellars

TASTING NOTES

The robe is elegant and very pleasant. The fine bubbles enhance the yellow-gold colour. On the nose, its freshness predominates, due to aromas of white flowers and citrus fruits. On the palate, the delicacy of the bubbles transcends its very floral nature.

FOOD PAIRING

Traditionally served as an aperitif, this Crémant de Bourgogne will accompany cooked white fish, seafood and shellfish with panache.

Serve at 7 to 8°C