

CREMANT DE BOURGOGNE

Encépagement : 100% Chardonnay

Exposure : Exposed slopes east

Soil : Argilo-muddy ground

Wine making : Harvest is made with the hand before being conveyed to the wine storehouse in perforated vats. The grape is then in a hurry in the pure tradition. The bottles remain on slats 9 months minimum, then during 2 weeks, they rest on desks, slightly tilted. Lastly, the dose is added. The latter by its weak sugar concentration will give one Crémant de Bourgogne rough.

Temperature of service : To be used very fresh 6 for 8°C.

Dishes being able to accompany : It will be made the ideal companion for your aperitifs, to taste pure or thanks to the magic of some liquor drops of raspberry, blackberry or blackcurrant in ROYAL KIR. Out of single wine, it will make honor with a whole meal.

Tasting : Fine bubbles, elegant crown surrounding a pale and limpid yellow: All the smoothness of Chardonnay.
Loan with consumption, it can be preserved 2 years.