

Crémant de Bourgogne Blanc de Blancs

Elaborate with the different vineyards of Bourgogne's appellation, its production don't cease to increase because of its success with French and foreigners customers.

VINIFICATION AND AGEING

GRAPE VARIETY Chardonnay (85%), Aligoté (15%)

WINEMAKING Elaborate with the traditional method based on white grapes only, mainly Chardonnay. This Crémant de Bourgogne Brut Blanc de Blancs is aged 15 months on lattes.

TASTING

EYE A nice pale yellow with gold reflection.

NOSE The nose is developed on flowers and citrus aromas which will evolve on buttery and brioche notes with time.

MOUTH The mouth is ample and smooth with secondary notes which bring complexity to this Crémant.

PAIRING From the aperitif to the dessert

TEMPERATURE 9°C/10°C

AGEING Now

