

Crémant de Bourgogne Extra brut Blanc de blancs No added sulphites

VINIFICATION AND AGEING

GRAPE VARIETY Chardonnay

WINEMAKING Made according to the traditional method, exclusively from Chardonnay, this Crémant de Bourgogne Blanc de Blancs Extra Brut is aged for a minimum of 18 months 'on the lees' and is produced without any added sulphites.

TASTING

EYE A golden colour, unveiling a generous foam.

NOSE Mineral notes of chalk and flint, in addition to yellow fruit hints, such as vine peach and plum.

MOUTH A slightly sour hint, followed by notes of spice and cinnamon.

PAIRING Aperitif, desserts, such as 'tarte tatin' and other fruit-based desserts.

TEMPERATURE 6°C / 8°C

AGEING Now to 3 years

