



## CREMANT DE BOURGOGNE Sparkling White Wine



Recommended

Certification by Ecocert



<b>Grape variety:</b>	20% Aligoté and 80% Chardonnay.
<b>Age of vines:</b>	5 to 30 years.
<b>Size of parcel:</b>	3 hectares
<b>Geographical position:</b>	The parcels are located 4 kms from Pommard.
<b>Soil:</b>	Clay limestone. Upper jurassic.
<b>Grape harvest:</b>	Manual.
<b>Growing method:</b>	Planted in “Vee” shape (lyre).
<b>Wine making:</b>	For our crémant, which needs special winemaking equipment, we grow and harvest our grapes but then transfer them to a sparkling wine specialist, also controlled by Ecocert. The wine stays 18 months on lies.
<b>Dosage:</b>	At final bottling, we add less than 6g of sugar per liter, so our Crémant is characteristically “brut”.

### The winemaker recommends:

**Type of wine:** Made only from white grapes, giving it lightness and finesse, this is a “blanc de blanc” Crémant, with fine and persistent bubbles. The presence of Aligoté brings extra freshness.

**Temperature of service:** 5°C.

**Tasting:** Drink soon, within 2 years. As an apéritif or with a dessert.

