

## Crémant de Bourgogne

### Variety

Chardonnay - Pinot Noir

### Terroir

Kimmeridgian

### Vine age

50 years

### Cultivation

- Density of plantation: 8000 vines/Ha - Pruning Guyot simple - Natural grass cover

### Vinification

The grapes are machine harvested and then pressed. The vinification is the same as for a still white wine. Then we turn the still wine into sparkling by adding the bottling dosage. Once in bottle a secondary fermentation takes place, and then after a few months we disgorge the bottles to remove the deposit that has formed. This is replaced by the shipping dosage which determines the amount of sweetness in the wine. The sparkling production of this wine is done at a co-operative cellar.

### Tasting note

To start or finish a meal in festive mood. Serve between 8-11°C. Drink within 2 years.

