



CREMANT DE BOURGOGNE GRANDE CUVÉE BLANC BRUT

TERROIR

Appellation : Crémant de Bourgogne

Grape varieties : 70% Chardonnay, 30% Pinot Noir

Vineyards : 25 years old vines.

Geographical location : Burgundy vineyard

Geology : Clay and limestone soil

ELABORATION

Harvest : Manual

Vinification : Upon reception of harvests, Thanks to our pneumatic presses, we carry out slow pressing. Only the first presses of our highest quality batches are selected for the final blend. We achieve a malolactic fermentation in stainless steel tanks.

Second fermentation and ageing : The second fermentation, which takes place inside the bottle, is generated by the addition of yeasts and sugar. The wines are then aged on their lees between 12 and 18 months.

AROMAS AND FLAVORS

Tasting : “Gold colour. The nose is fruity with notes of exotic fruits and citrus. In the mouth, we can find aromas of white flowers and pastries. The finish shows nice liveliness.”

Food & Wine pairing : all types of dishes such as pear, parmesan, candied pecan rocket salad, or some delicious grilled meat with Mac&Cheese, or even strawberry shortcake.



TECHNICAL DATA

Dosage : 10g/L of sugar
Capacity : 75cl

Alcohol by volume : 12%
Allergens : Contains sulfites. May contain cellulose gum.

Pressure : 5.5 bars

Acidity : between 3.5 and 4.5 g/l H₂SO₄

LOGISTICAL DATA

Bottle barcode : 3 299 641 10 0010	Diameter : 3.39 inches	Gross weight : 3.35 lb	Net weight: 1.71 lb
Case barcode : 3 299 641 00 1072	Number of bottles per case : 12 vertical bottles- 14.33x10.78x13.23 (L x l x H) Weight/cs : 42.3 lb		
Pallet barcode : 13299641100017	VMF pallet : 660 bottles (180cm, 2328 lb, 5 layers of 11 cases).		