

Crémant de Bourgogne review sheet

We traditionally use the same plots, year after year, to make the Crémant. The very high proportion of Pinot Noir gives it a finesse and fruitiness that makes it ideal as an aperitif or throughout a dinner

Appellation: Crémant de Bourgogne

Grape: a blend of Chardonnay (20%) and Pinot Noir (80%)

Soil: argilo-calcareous with an important proportion of limestone such as found on some Champagne soils.

Exposure: on a 350 meter high plateau, exposure east-west

Age of the vineyard: 35 years

Vinification: stainless steel tank

Maturation: between 6 and 9 months on board prior to bottling