

CHARTRON & TRÉBUCHET

Crémant de Bourgogne Pinot Noir Millésimé

Grape variety

Pinot Noir, Gamay

Origin

The base wines of the Crémant come from the different subdivisions of the Burgundy vineyards. Our base wines however are predominantly produced from the vines of the Côtes and Hautes Côtes of Beaune and Nuits and the Côtes Chalonnaise.

Vinification

Traditional method. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The fermentation is carried out in stainless steel vats at 18°C. The base wines are then assembled. Fermentation (second alcoholic fermentation) in bottles and maturing for 12 months ("Sur latte") before being put in gyropallets and disgorged to eliminate the deposit in the bottle. Addition of expedition liqueur before capping and muzzling.

Soil

Different soils: limestone and marl in the Cotes de Nuits, Beaune and the Côte Chalonnaise and granite in Southern Burgundy.



Colour

A delicate pale pink powdery colour enhanced by a fine and regular bubble.



Nose

A beautiful nose of lemon, grapefruit and little red fruits such as redcurrant.



Palate

On the palate, a frank attack with greedy aromas of red fruits (strawberry, raspberry) and english candy combined with a sour freshness.

Recommandations

Ideal as an aperitif, this Crémant de Bourgogne will also pair perfectly with fruit desserts (sorbets, pies...).

Serving

6-8°C

Cellar potential

Drink within 2 years



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