

# FRANÇOIS MARTENOT

## Crémant de Bourgogne Rosé 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, Cotes de Beaune and Cote Chalonnaise and granite in Southern Burgundy.



### Colour

Light pink color.



### Nose

The citrus notes blend subtly with aromas of strawberry, forming a fresh and delicate bouquet.



### Palate

The palate is lively, with notes of grapefruit and fresh bread. Together they form a rich, fresh and vibrant wine.

### Recommandations

Ideal as an aperitif, this Crémant de Bourgogne can also sublimate the aromas of fruit desserts (sorbets).

### Serving

6-8°C

### Cellar potential

Drink within 2 years.



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