

Moillard

Crémant de Bourgogne Blanc Demi-Sec

Grape variety

Chardonnay, Pinot Noir, Gamay, Aligoté

Origin

The base wines of the Cremant 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 18 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

White gold color, highlighted by fine bubbles.

Nose

A pleasant nose of white flowers, orange blossom and fresh brioche. Fresh and elegant.

Palate

On the palate, a nice balance bteween acididity, aromatic power and the delicacy of the effervescence.

Recommandations

Ideal as an aperitif, this Crémant de Bourgogne can also pairs perfectly with poultry or seafood in sauce. It will also highlight the aromas of desserts such as sorbets.

Serving
6-8°C

Cellar potential
Drink within 2 years.

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