Moillard-Grivot

Crémant de Bourgogne Blanc Brut Millésimé



Grape variety

Pinot Noir, Chardonnay, Gamay, Aligote

Origin

The base wines of the Cremant de Bourgogne 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

Golden yellow in colour with fine bubbles and a persistant foam.

Nose

White flowers; hazelnuts and peach notes.

Palate

On the palate, a great freshness with floral aromas. Delicate and fine bubbles with beautiful long lasting aromas.

Recommandations

Ideal as an aperitif, it can also accompany the meal or highlight fruit-based desserts aromas.

Serving
6-8°C

Cellar potential
Drink within 2 years.

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