

# MOINGEON

## Crémant de Bourgogne Prestige Brut

### Grape variety

Chardonnay, Pinot Noir, Aligoté

### 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. Then riddling in gyro-pallets and disgorgement to eliminate the deposit in the bottle. Addition of expedition liqueur before capping and muzzling. Brut (dosage of 10g / L of sugar in the expedition liqueur).

### Soil

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



### Colour

Light yellow with bright reflections.



### Nose

The nose is fresh and lemony composed of floral aromas which are released subtly.



### Palate

The mouth is in fresh, delicate, tight and precise with fine bubbles that stimulate the palate nicely.

### Recommandations

Ideal as an aperitif. It can also accompany the meal (poultry or seafood products in sauce) or highlight the aromas of fruit desserts.

### Serving

6-8°C

### Cellar potential

Drink within 2 years.



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