

# HOSPICES DE BEAUJEU

## Crémant de Bourgogne

2022

### History

Now owned by Beaujeu Hospital, the Hospices wine estate evolved slowly over the centuries, thanks to legacies from more than 250 benefactors from 1240 to the present day. The Maison François Martenot intends to return this historic estate to its former glory and promote the four reserves bearing the names of major donors.

### Grape variety

Chardonnay

### Origin

From a 4 hectares parcel of Chardonnay newly planted by Domaine des Hospices de Beaujeu. Most of the vineyard is on a gently sloping hillside.

### Vinification

Traditional method. The grapes are pressed as soon as they arrive at the winery in pneumatic presses, then settled. Alcoholic fermentation takes place in temperature-controlled stainless steel vats at 18°C. The base wines are then blended. They then undergo a second fermentation in bottle and 15 months of ageing ("Sur Latte") before being put on gyro-pallettes and disgorged. Expedition liqueur is added, before capping and muzzling.

### Soil

Granitic soils.



#### Colour

Light yellow color with brilliant highlights. Fine bubbles.



#### Nose

A fresh nose of citrus and floral aromas.



#### Palate

The palate is fresh, delicate, taut and precise, with aromas of roasted hazelnut.

### Recommandations

Ideal as an aperitif, it whets the appetite with a festive air. But Crémant de Bourgogne can also accompany a meal (poultry or seafood in sauce) or underline the aromas of fruit-based desserts (sorbets).

#### Serving

6-8°C

#### Cellar potential

Drink within 1 - 2 years.



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