

CRÉMANT DE BOURGOGNE

BURGUNDY · 85% CHARDONNAY, 15% GAMAY · WHITE



Made using the traditional method, Crémant de Bourgogne charms with its fine bubbles and its balance of freshness and indulgence. Aromas of white flowers, citrus and stone fruit can gain delicate brioche notes with ageing. Lively and elegant, it suits both an aperitif and a meal.

Grape variety

85% Chardonnay, 15% Gamay

Serving temperature

8 to 10%

Harvest

Machine-harvested

Colour

Pale, bright gold, with luminous highlights and fine, persistent bubbles.

Cellaring potential

Up to 4 years

Nose, Palate

Apple, pear, citrus, white flowers and hints of brioche.

Ageing

12 months on lees before disgorgement

Food pairing

Aperitif, Shrimp tempura, Thin pear and almond tart.

