

Crémant de Bourgogne Rosé



The harvest is exclusively carried out manually, at optimal maturity. The grapes are harvested in pierced crates; they are transported quickly to the vat room where they are pressed via the pneumatic press.

The crémant is made according to the Champagne method. The juice then undergoes a 24-hour cold settling in stainless steel vats and alcoholic fermentation begins, followed by malolactic fermentation. The second fermentation takes place in the bottle and will age for a minimum of 18 months. At the conclusion of aging the bottles will be riddled to concentrate the dead lees to the neck of the bottles for disgorgement. Before the final sealing and labeling, the desired dosage will be adjusted using 'liqueur d'expédition.'

Grape varieties : 100% Pinot Noir

Altitude : 450m A.S.L.

Vineyard age : 50 years old

Grape yield : 50 hl/ha

Exposure : South, Southeast

Soil : Clay, Limestone, Sandstone

Dosage at disgorgement : 7 g/l

Bottle fermentation on the lees : Yes

Alcohol : 13.5%

Tasting notes :

Bright and intense this Crémant is characterized by its aromas of wild strawberries and roundness.

