

THE FESTIVE

Crémant de Bourgogne



Taste:

Chardonnay gives freshness and finesse. The nose is of white flowers, the palate is an explosion of fine festive bubbles.

Food and wine pairings:

Enjoy this wine on its own, as an aperitif or with a desert.

Vinification:

Second bottle fermentation

Designation of origin	Crémant de Bourgogne
Area	0.50 ha
Vineyard management	10 to 15 years old
Plantation density	8 000 vines/ha
Soil type	Limestone clay
Grape variety	Chardonnay
Average yield	50 hl / ha
Harvest	Manual



HEV High Environmental Value



In conversion to organic