

CRÉMANT DE BOURGOGNE "BLANC DE BLANCS"

BRUT



ALBERT SOUNIT



GRAPE VARIETY:

100% Chardonnay.

AROMAS AND FLAVOURS:

Nose of flower and fresh fruit – green pears and apples – but also apricot, pineapple, nuts and brioche. It is both creamy and mineral. Very fine and soft mousse.

AGEING POTENTIAL:

3 years after disgorgement.
If you like more complexity and tertiary notes, you can wait 5 years.

FOOD MATCHING:

A perfect aperitif. Light fish courses, shellfish and salads.

SERVING TEMPERATURE: 7-8° C.

DOSAGE: 6-8 g/l.

VINEYARDS:

100% of the grapes for this Crémant is from own vineyards. Only Chardonnay is used and only the grapes with the highest concentration and character.

HARVEST: By hand, sorted and 100% destemmed.

VINIFICATION:

Crémant de Bourgogne must be made according to the Méthode Traditionnelle. The base wine is fermented in stainless steel tanks at low temperature – around 15-16 degrees. The “assemblage” – blending of the many different cuvees of base wine to create the best base wine – takes place in January after the harvest. The blended base wine is bottled during the months following the assemblage and the second fermentation takes place in the bottle. After minimum 12 months on its lees, the disgorgement takes place. Residual sugar around 6 - 8 grams pr. liter.

