

CRÉMANT DE BOURGOGNE "BLANC DE NOIRS"

BRUT



ALBERT SOUNIT



GRAPE VARIETY:

100% Pinot noir.

AROMAS AND FLAVOURS:

Nose is pure and intensely fruity. Red fruit aromas with a complex palate. Well balanced acidity and a long and complex finish.

AGEING POTENTIAL:

2 years after disgorgement.
If you like more complexity and tertiary notes, you can wait 3 - 4 years.

FOOD MATCHING:

Grilled meat, – cheese and fruity dessert.

SERVING TEMPERATURE: 7-8° C.

DOSAGE: 6-8 g/l.

VINEYARDS:


The grapes for this Crémant are sourced solely from own vineyards. Only Pinot Noir is used – selected from the best parcels with the most concentrated and classical Pinot Noir 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 16-17 degrees. The “assemblage” – blending of the many different cuvees of base vine 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.

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