

# CRÉMANT DE BOURGOGNE

## ”CHATAIGNIER”

ROSÉ BRUT



ALBERT SOUNIT



### GRAPE VARIETY:

Pinot noir & Gamay.

### AROMAS AND FLAVOURS:

Fruity and lightly perfumed. Red fruit – strawberries, cherries. Mousse is nice and soft and the finish is lightly creamy.

### FOOD MATCHING:

A perfect aperitif. Light fish courses, salad and fruit based desertsbased deserts.

**SERVING TEMPERATURE:** 7-8° C.

**DOSAGE:** 6-8 g/L.


**VINEYARDS:** The grapes for this Cremant are solely from own vineyards placed close to our cuverie in Jully-les-Buxy. The Cremant is named after the main parcel “Les Châtaignier” – means chestnut - because of the trees on the edge of the vineyard. This Cremant is a blend of Pinot Noir and Gamay.

**HARVEST:** By hand, sorted and 100% destemmed.

### VINIFICATION:

Cremant de Bourgogne must be made according to the Méthode Traditionnelle. To achieve the rose color, the grapes are pressed very slowly – around 3 hours – to get the right level of color pigments from the grape skins. Depending of the vintage, we can have a maceration during 6-8 hours before pressing to obtain a good color coming from grape skins. The base wine is then fermented in stainless steel tanks at low temperature – around 15 degrees. The “assemblage” – blending of the 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 month on its lees**, the disgorgement takes place . The dosage is relatively low, resulting in residual sugar of 6 to 8 grams pr. liter.

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