

CRÉMANT DE BOURGOGNE "CUVÉE PRESTIGE"

BRUT



ALBERT SOUNIT



GRAPE VARIETY:

Pinot noir, Chardonnay & Aligoté.

AROMAS AND FLAVOURS:

Nose is very pure and fruity with a good depth – green apples and pears with a touch of citrus and brioche. Palate is elegant and fruity and the mousse is very fine and smooth.

AGEING POTENTIAL:

2 years after disgorgement.

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

FOOD MATCHING:

Perfect as aperitif, but also a good match to shellfish, oyster, light fish and salad.

SERVING TEMPERATURE: 7-8° C;

DOSAGE: 6-8 g/l.

VINEYARDS:

100% of the grapes for this Crémant is from own vineyards placed close to our cuverie in Jully-lès-Buxy.

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 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. The dosage is relatively low – around 6 to 8 grams residual sugar pr. liter.

