



Classification :



Région : La Côte Mâconnaise

Cépage : Pinot Noir: 90% - Gamay noir with white juice: 10%

Crémant de Bourgogne "Blanc de Noirs" (Crémant)

La Côte Mâconnaise - Pinot Noir: 90% - Gamay noir with white juice: 10%

Origine

This sparkling wine is a blend of two grape varieties, 90% Pinot Noir and 10% Gamay Noir with white juice, the latter adding a subtle fruity touch.

Vinification

The grapes, exclusively harvested by hand, are transported to the winery in perforated crates and gently transferred into the press. The delicate pressing produces very pure musts. After the first fermentation in vat, a second is created in bottle and lasts for around 6 months. During this period, known as the "*prise de mousse*", carbon dioxide is dissolved in the wine and a deposit builds up in the bottle. The new crémant is stored for between 24-36 months on its lees. After the "*remuage*", which allows us to collect all the dead yeast in the neck of the bottle, we start the "disgorging" process which involves ejecting these deposits from the bottle and then adding the "*liqueur d'expédition*", followed by the final cork and the protective wire-cap. Our crémants owe their freshness to the frequency of disgorging operations, which we carry out once a month in the run-up to their release for shipment.



Notes de dégustation :

The Crémant de Bourgogne Blanc de Noirs is an elegant and somewhat "masculine" sparkling wine. It is delicate and deep on the nose and structured, elegant and full bodied on the palate.

Mets d'accompagnements

This sparkling wine can be enjoyed as an aperitif or served throughout a meal. It pairs well with seafood salads (shrimps, sea scallops, etc.), as well as with chicken and some wild birds. This sparkling wine can be enjoyed now, or kept back for a while, to allow the secondary aromas to develop.

CRÉMANT DE
BOURGOGNE
BLANC DE NOIRS
VIGNERONS DE
MANCEY

Température de service :

4 to 5° C

Durée de conservation :

1 to 5 years

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