



## Les Vignerons de Mancey

### Classification :



Régional

**Région :** La Côte  
Mâconnaise

**Cépage :** Chardonnay: 50% -  
Pinot Noir: 50%

## Crémant de Bourgogne "Brut de Guinguette" demi-sec (Crémant)

*La Côte Mâconnaise - Chardonnay: 50% - Pinot Noir: 50%*

### Origine

This wine is made from a blend of 50% Pinot Noir and 50% Chardonnay.

### Vinification

The grapes, exclusively harvested by hand, are transported to the winery in perforated crates and gently transferred into the press. The very gentle pressing produces delicate musts, free from vegetal aromas. After the first fermentation in vat, a second is created in bottle in order to obtain this special quality of effervescence. The deposit caused by the fermentation is collected by a carefully turning the up-ended bottles over a period of time, a process known as "remuage". After a rest period of at least 13 months in our cellars, the deposits are removed through the "disgorging" process and the bottle is permanently sealed before shipping. 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 sale. This semi-dry sparkling wine is significantly sweeter than our "Brut."

### Notes de dégustation :

This wine sparkles with gaiety. Supple and fruity, the mind stays sharp and the palate is refreshed!

### Mets d'accompagnements

This crémant can be enjoyed in the afternoon with cakes and pastries. It is also great with desserts such as *île flottante*, trifle or coffee mocha gâteau.



**Température de service :**  
4 to 6° C

**Durée de conservation :**  
1 to 5 years

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