

**Classification :****Région :** La Côte Mâconnaise**Cépage :** Chardonnay 70%, Pinot Noir 15%, Gamay 15%**Température de service :**

5-6°C

Durée de conservation :

1 to 7 years

Crémant de Bourgogne "Extra Brut" (Crémant)

La Côte Mâconnaise - Chardonnay 70%, Pinot Noir 15%, Gamay 15%

Origine

Hillsides in the *commune* of Mancey, in the north of the Mâconnais region, with deep clay soils resting on a limestone rock.

Vinification

The grapes are picked entirely by hand, transported to the winery in perforated containers and gently transferred to the press. The pressing is slow and gentle. We separate the "tailles" (press wine) from the press juices. After the first low-temperature fermentation in vats, we age the wine on its fine lees for 9 months. This process is important as it creates complexity and richness in the wine. A second fermentation is then induced in the bottle to obtain the bubbles. The deposit caused by this fermentation is collected by rotating and tilting the bottles in small increments, a process known as "remuage" (riddling). After at least 18 months of rest in our cellars, we carry out the "disgorgement" of the bottles once a month to ensure the wine remains as fresh as possible. This operation enables us to remove the deposit and seal the bottle permanently before dispatch.

Notes de dégustation :

The Chardonnay reveals great elegance with an abundance of very fine bubbles and aromas of dried nuts, especially hazelnuts and almonds. On the palate, we find a wine with a strong yet elegant character, as well as a lovely light oily veil coating the palate. We are treated to aromas of patisserie and brioche on entry and fruity pear flavours on the finish.

Mets d'accompagnements

Thanks to the structure provided by the Pinot Noir and Gamay grapes, this wine can be enjoyed from the aperitif right through to the cheese course (Comté or other hard cheeses). It works wonderfully well with white meat.

