



**Classification :**

**Région :** La Côte Mâconnaise

**Cépage :** Chardonnay and Aligoté

### Crémant de Bourgogne "Abbatia" (Crémant)

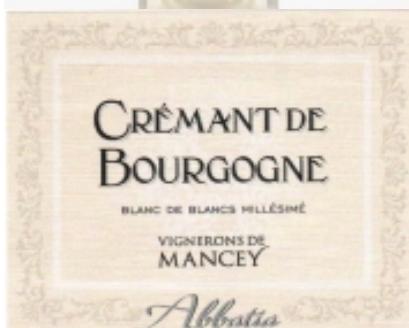
*La Côte Mâconnaise - Chardonnay and Aligoté*

#### Origine

The blend comes from parcels which are among the oldest Chardonnay vines.

#### 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. This wine undergoes a first fermentation, followed by 4 months ageing in 5 to 10 year old barrels. The second fermentation in bottle, known as the "*prise de mousse*", lasts around 3 to 6 months. The deposit caused by this fermentation accumulates on the side of the bottle. The wine feeds on this deposit throughout the storage period and takes on finesse and elegance. The deposit is then collected by the process of "*remuage*" and finally ejected through the "disgorging" process, before the bottle is sealed ready for shipment.



**Température de service :**  
4 to 5° C

**Durée de conservation :**  
3 to 4 years

#### Notes de dégustation :

The Crémant de Bourgogne Blanc de Blancs Abbatia is a lively sparkling wine, slightly "briochy" on the nose and very fine and delicate on the palate. Its *mousse* is fine and long-lasting, making it especially elegant and giving it a lovely long finish

#### Mets d'accompagnements

Enjoy it on its own, as an aperitif. This crémant's pure character does not require anything added to it. It can be served at a cooler temperature than a Pinot Noir-based Crémant de Bourgogne. This sparkling wine is at its most interesting between the 3rd and 4th year after bottling.

