

SIMONNET - FEBVRE

Chablis

CRÉMANT DE BOURGOGNE BRUT CUVÉE S 2013



👑 **APPELLATION**
Appellation Régionale

👑 **GRAPE VARIETY**
65% Pinot Noir, 35% Chardonnay.

👑 **VINIFICATION**
Traditional method (2nd fermentation in the bottle), dosage: 6g/l.

👑 **AGEING**
36 months "sur lattes".

👑 **SERVING TEMPERATURE**
Between 6° - 8°C.

SITUATION

Yonne, in the north of Burgundy

TASTING AND FOOD PAIRINGS

This Crémant de Bourgogne with its golden color and fine bubbles offers a fruity nose, with notes of citrus and a mouth marked by the typical richness of Pinot Noir softened by a touch of Chardonnay. It is a delicious and well balanced sparkling wine. It will be the perfect match for your aperitifs and festive meals.