CRÉMANT DE BOURGOGNE BRUT CUVÉE S2011

APPELLATION
Appellation Régionale

GRAPE VARIETY
90% Pinot Noir and 10% Chardonnay

VINIFICATION
Traditional: second fermentation in the bottle
Dosage: 6g/l

AGEING
36 months "sur lattes"

SERVING TEMPERATURE
6-8°C

SITUATION
Yonne area, 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.

PRESS REVIEWS
Crémant de Bourgogne Brut Cuvée S2011 - Vinum - October 2016 - 15/20.