

SIMONNET-FEBVRE

Crémant de Bourgogne Brut P100 Blanc de Noir

“ Golden colour, fine mousse; grapefruit, orchard and citrus fruits with some creamy brioche; fine linear acidity and minerality; harmonious and elegant. ”



Think Chablis and it's all about still white wines made from Chardonnay; so this sparkling Blanc de Noirs made from 100% Pinot Noir is intriguing for its bragging rights alone. It is not, of course, a Chablis - or, at least, cannot be labelled as such - even though the grapes are grown in Chablis. If we think of Chablis as more akin to a southerly district of Champagne than a northerly sub-region of Burgundy, then this fizz falls into place: a slightly warmer-climate, giving a slightly fuller wine with a little more fruit. It is aged on the lees for 24 months, so is truly a Champagne-style wine without the price tag; it is my go-to "proper fizz" when it needs to be good and I don't want to pay for the label.

Good and Good Value (within its category).
Drinking nicely now and can also be aged.
Drink as an aperitif or match with light starters.