

SIMONNET - FEBVRE

Chablis

CRÉMANT DE BOURGOGNE BRUT P100



👑 APPELLATION
Appellation Régionale

👑 GRAPE VARIETY
100% Pinot Noir

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

👑 AGEING
24 months "sur lattes".

👑 SERVING TEMPERATURE
Between 6° - 8°C.

SITUATION

Yonne area, in the north of Bourgogne.

TASTING AND FOOD PAIRINGS

This crémant has a light golden colour with a shade of rose. Aromas of ripe apple, red fruits and orange peel on the nose. It has deep flavours of candied fruits, meringue and toasted almonds that lead to a long and rich finish. Delicate, fine bubbles on the palate.

PRESS REVIEWS

P.100 Blanc de Noirs Brut - Sommeliers International - "Full of elegance"

Crémant de Bourgogne P100 NV- DECANter SPRING 2022 - 91pts

Crémant de Bourgogne Brut P100 2016 - Harpers Wine Stars - November 2018 - 3 stars