

SIMONNET - FEBVRE

Chablis

CRÉMANT DE BOURGOGNE BRUT CUVÉE S 2014



👑 **APPELLATION**
Appellation Régionale

👑 **GRAPE VARIETY**
70% Chardonnay, 30% Pinot Noir.

👑 **VINIFICATION**
Traditional method (2nd second 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

The Crémant de Bourgogne Cuvée S2014 offers a bright and golden dress accompanied by fine bubbles. Its nose offers aromas of fruit, white flowers, and toast. Its mouth remains harmonious, mixing the suppleness of Chardonnay with the straightness of Pinot Noir. It is a delicious and well balanced sparkling wine.

It will be perfect as an aperitif or to accompany your various festive meals.