

CRÉMANT DE BOURGOGNE CUVÉE C - BAS DE CHAPELOT 2024



👑 **APPELLATION**
Appellation Régionale

👑 **GRAPE VARIETY**
Chardonnay 100 %

👑 **SOIL**
Kimmeridgian Jurassic

👑 **VINIFICATION**
Pressing with fractioning of the juices (cuvée and taille). Light settling, followed by fermentation in stainless steel vats at 18°C.

👑 **AGEING**
Aged for 6 months in stainless steel vats, followed by a minimum of 18 months of aging on laths.

👑 **AVERAGE AGE OF THE VINES**
51 years

👑 **YIELD**
40 hl/ha

👑 **SERVING TEMPERATURE**
6°C

SITUATION

Sourced from the 'Bas de Chapelot' plot, located on the right bank of the Serein River at the foot of the Montée de Tonnerre Premier Cru, this Crémant de Bourgogne pays tribute to the 'Chablis Mousseux' crafted by Maison Simonnet-Febvre between 1840 and 1930. The Kimmeridgian clay-limestone soils and south-westerly exposure deliver a fine balance of freshness, finesse, and mineral tension.

TASTING AND FOOD PAIRINGS

The wine displays a lovely straw-yellow color. The nose reveals notes of citrus fruit, supported by a fine minerality. On the palate, the crisp freshness is expressed with precision, leading to a zesty, fresh, and slightly saline finish.