

CRÉMANT DE BOURGOGNE CUVÉE M - MONT DES MEILLEURS 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 and oak barrels, followed by a minimum of 18 months of aging on the laths.

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

👑 **YIELD**
40 hl/ha

👑 **SERVING TEMPERATURE**
6°C

SITUATION

Crafted from the 'Mont de Milieu' plot, located on the right bank of the Serein River, this Crémant de Bourgogne pays tribute to the 'Chablis Mousseux' produced by Maison Simonnet-Febvre between 1840 and 1930. Its name refers to the ancient medieval denomination of the lieu-dit, then known as 'Mont des Meilleurs'. The Kimmeridgian clay-limestone soils and full-south exposure lend this cuvée richness, tension, and a beautiful mineral expression.

TASTING AND FOOD PAIRINGS

The wine displays a luminous straw-yellow color. The complex and refined nose blends fresh fruit aromas with mineral and iodized notes. On the palate, the full-bodied, structured profile is driven by a fine mineral tension, extending into a long, fresh, zesty, and delicately saline finish.