

CRÉMANTS DE BOURGOGNE



SAVIGNY - LES BEAUNE

Blanc Brut

This Crémant de Bourgogne White Brut has a golden and bright robe, its bubbles of good intensity are fine and elegant. With fruity and complex but discreet aromas, it offers a good length, balanced between roundness and suppleness. This Crémant is ideal for apéritifs, cocktails or events, served with a fruit cream or can be enjoyed on it's own. Thanks to its personality it can be tasted with pleasure all along a meal.

Culture:

Resulting from the blending of the 3 main grape varieties of Burgundy, coming from vineyards located in Côtes de Beaune, Côte de Nuits and Hautes Côtes. The Pinot Noir is most used in this cuvée (70%) because of its privileged location in the heart of the traditional red vines of Burgundy. It offers strength and fruit, linked with the fineness and the elegance of Chardonnay and the freshness of Aligoté. The different origins of the grapes used in our blendings ensure that our cuvées have a perfect balance.

Grape picking / Vinification:

Manual picking of the grapes collected in little boxes of 13/15 kg in order to avoid oxydation. Selective sorting of the grapes by hand. Slow pressing without re-blending for a smooth extraction of second pressing juice and cuvées juice. After a cold settling, the alcoholic fermentation is carried out at low temperatures to guard the aromatic fineness prior to malo-lactic fermentation.

Ageing:

In stainless steel tanks. Then blending, cooling down and filtration. Addition of the home-made liqueur de tirage to complete the fermentation in a cool cellar, ensuring a fine sparkle. Maturing on baths over about 16 months, period during which the wine develops its aromas and obtain its fineness. The cap is removed and the pressure force the plug out (disgorging). Then, prior to the commercialisation, we add a home made dosage produced from selected wines. The light dosage (total amount of sugar is around 5g/l) emphasises the aromas and bouquet. fi:

Maturity 2/4 years

Serve at 5/8 °C

Storage 12/18 °C

Hygrometry 60/80%



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