

CRÉMANTS DE BOURGOGNE



SAVIGNY - LES BEAUNE

Oeil de Perdrix

This Crémant de Bourgogne Brut Oeil de Perdrix has a delicate sparkling, its bubbles are fine and its salmon rose shades are very light with slight amber tints. Its fruity and neat aromas offer a nice balanced length in the mouth. After a first light and fresh contact in the mouth, we can enjoy subtle aromas and the vinosity of Pinot Noir surprises the taste buds.

This cuvée can be discovered for apéritif or for a meal with friends !

Culture:

Resulting from the blending of grape coming from vineyards located in Côtes de Beaune, Côtes de Nuits and Hautes Côtes. The Pinot Noir used in this cuvée brings roundness and structure, colour and fruit. The various 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 et juices of cuvée. 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 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 forces 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.

Maturity 2/4 years

Serve at 5/8 °C

Storage 12/18 °C

Hygrometry 60/80%



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