CRÉMANTS DE BOURGOGNE — SAVIGNY-LES BEAUNE

Brut Zéro

This Crémant de Bourgogne Brut Zero has bright golden shades, its bubbles are fine and elegant. With a good intensity, its fruity aromas offer a good length in the mouth, with balance, frankness and vivicity

It is a « natural » cuvée which reveals aromas coming from a blending of base wines.

Ideal for apéritifs, can be tasted with fish, sushis or seafood.

Culture:

High purity standards are essential for this type of products and require a total control of maturity of the grapes that will make up the blending.

In this Crémant de Bourgogne resulting from the blending of two main grape varieties of Burgundy, coming from vineyards located in Côtes de Beaune and Hautes Côtes, the Pinot Noir is most used in this cuvée : it offers roundness and fruit, linked with the freshness and floral aromas of the Chardonnay.

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 home-made liqueur de tirage (yeast and rock sugar) to complete the fermentation in cool cellar, ensuring a fine sparkle.

Maturing on laths for a minimum of 18 months, period during which the wine develops its aromas and obtain its fineness.

Disgorging without dosage before commercialisation (total amount of sugar inferior to 2g/l approximately)

Maturity 2/4 years Serve at 5/8 °C Storage 12/18° C Hygrometry 60/80%

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