CRÉMANTS DE BOURGOGNE — SAVIGNY-LES BEAUNE

Prestige Cuvée Concerto

A complex smell, intense aromas, a vivid and frank taste in mouth, a lasting and pleasant final touch: this cuvée Blanc de Blancs Millésimée and its exceptional fineness will seduce you in its special "Sacre" bottle.
Ideal for aperitifs and cocktails, its characteristics make it a perfect friend for delicate meals like fishes (sea bass, pike perch) or fresh Foie Gras.

Culture:
Resulting from the blending of grapes from vineyards located in Côte de Beaune and Hautes Côtes, 100% Chardonnay is used for this cuvéeconfering fineness, elegance and lightness.

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 and partly in oak barrels 228 l. Then blending of the juices of cuvees (only), cooling down and filtration. Addition of a home-made liqueur de tirage to complete the fermentation in cool cellar, ensuring a fine sparkle. Maturing on laths over about 36 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 commercialization, we add a home-made dosage produced from selected wines. The light dosage (total amount of sugar is around 5g/l) emphasizes the aromas and bouquet.

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

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