

# CRÉMANT DE BOURGOGNE Blanc de Noir

*Through this wine, we tried to find the purity of Pinot Noir just like in one of the Champagne wine-growing area: l'Aube.*

## IN THE VINEYARD



### Region

- ◆ Burgundy
- ◆ Côte chalonaise
- ◆ Bissey-sous-Cruchaud



### Terroir

- ◆ « Le Meix »
- ◆ East-facing slopes
- ◆ Clay-limestone
- ◆ 1,5 hectares



### Grape(s)

- ◆ 100% Pinot noir



### Harvest

- ◆ Hand-picked grapes
- ◆ Perforated crates

## IN THE CELLAR



### Winemaking

- ◆ Traditional method
- ◆ Gentle pressing
- ◆ Wine is naturally clarified due to gravity



### Ageing

- ◆ Secondary fermentation lasts at least 15 months in the bottle
- ◆ Extra dry: no sugar added

## TASTING



- ◆ Bright with intense reflections
- ◆ Fine bubbles



- ◆ Elegant and complex
- ◆ Crushed strawberry



- ◆ Fine density
- ◆ Round attack
- ◆ Freshness and tension on the finish
- ◆ Strawberry notes



- ◆ Serve at 7/8°C
- ◆ To be enjoyed now !

