

# Crémant de Bourgogne Brut

## Origin

Burgundy.

## Grape variety

100% Chardonnay

## Vinification and maturing

To produce this Crémant we use the same method as Champagne. Before bottling we add "liqueur d'expédition" ( a blend of sugar and yeasts) to start the 2<sup>nd</sup> fermentation in the bottle.

## Tasting

A yellow colour with golden reflects. It is bright and limpid. It has a taste of plum, white fruits, white flowers and brioche. The nose is expressive. This is a well-structured wine.

## Specificities

Selected by Henri de Villamont

## Gastronomic match

Lobster, salmon eggs, apple pie with cream, salad...

## Accommodation temperature

12°C

## Ageing

Ready to drink but can wait 2-3years

