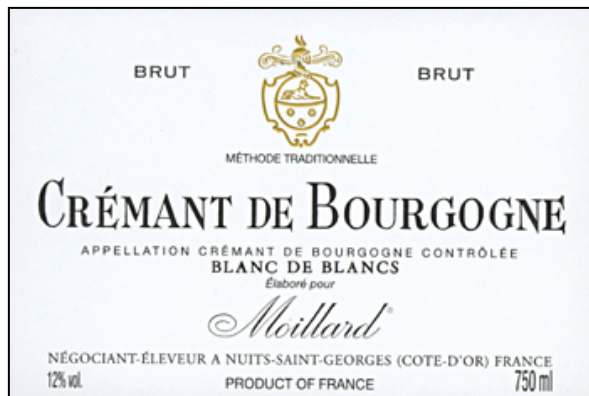


Crémant de Bourgogne Blanc de Blancs

White



► Location

The wines used to produce Crémant de Bourgogne come from various areas of Burgundy, each with its own particular attributes.

► Grape variety

Pinot Blanc, Chardonnay, Aligoté.

► Production

The wines producing Crémant de Bourgogne are entitled to a yield of 8 500 bottles per hectare (2.5 acres) which is the lowest for any sparkling appellation wine. At the time of the pressing, only 100 liters of juice may be extracted from every 150 kilograms of grapes. Any excess is put aside (e.g. for distillation). The fermentation process is exactly the same as that of Champagne.

► Characteristics

Crémant grapes are picked early. They produce wines which are light, bright, fruity and fresh with a golden colour.

► Gastronomy

Crémant de Bourgogne can be served as an aperitif on its own, or with raspberry or strawberry liqueur, or with black-currant (cassis) liqueur, becoming a Kir Royal. It is a wine to drink throughout a meal or as a dessert wine.

► Serving temperature

The crémant should be served very cool : 8° to 10°C.

► History

In the beginning of the 19th century, a wine merchant from Nuits-Saint-Georges invented the Crémant de Bourgogne which became an official appellation in 1975.