

**La Maison du  
 Cremant**

**La Maison du Cremant - Cremant de  
 Bourgogne NV**

**France - Burgundy**

**Pinot Noir - Chardonnay**



**The History**

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



**The Vineyard**

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



**The Wine**

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. Pinot Blanc, Chardonnay, Aligote. The crémant should be served very cool : 46°F to 50°F (8° to 10°C)



**Tasting Notes**

Light, bright, fruity and fresh with a golden colour



**Food Pairing**

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

