



BLANC DE BLANCS

Crémant de Bourgogne

GRAPE VARIETIES

A blend of Chardonnay and Aligoté

WINEMAKING

The wine is aged for at least 18 months in order to achieve its remarkable complexity. Harvesting is carried out by hand. Only the first presses of our best quality batches make it into the final blend. We vinify all of our Crémants de Bourgogne ourselves in order to retain full control of the quality of our wines.



FOOD PAIRING

This Blanc de Blancs is the perfect partner for dishes such as grilled fish or roast veal with olives.

AROMAS & FLAVORS

This Crémant de Bourgogne has a light golden hue and delicate sparkle. The fruity nose offers citrus aromas and the palate is dominated by notes of lemon and lime which give it a nice, fresh texture. The vines are planted in clay-limestone soils which lend this wine its attractive minerality and solid, complex structure that will be highly appreciated by wine amateurs looking for new discoveries.



Acacia flowers



Lemon



Mineral



Citrus

A CONSTANTLY IMPROVED QUALITY

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