

CUVÉE EXCELLENCE BLANC BRUT

Crémant de Bourgogne

GRAPE VARIETIES

Blend composed of Pinot Noir and Chardonnay

WINEMAKING

With manual harvesting and gentle pressing, the utmost care and attention is taken in producing this wine, from the vineyards right up to the cellars. Only the first presses of our best batches are retained for this Cuvée Prestige. The wine is aged on racks for 24 to 36 months in our Burgundy cellars in order for the aromas to intensify. A sugar dosage of 10 gr/l is added to the blend in order to preserve its remarkable expression.

AROMAS & FLAVORS

Made from a selection of our highest quality grapes, this wine discloses the freshness and finesse of Chardonnay combined with the strength of Pinot Noir. With its unique bottle design, this Crémant reveals a sensual character and aromas of hazelnut, honey and citrus for a true expression of its outstanding terroir.

FOOD PAIRING

The Brut Prestige is a Crémant de Bourgogne with a powerful character. It is well-suited to dishes such as farm-bred poultry, pike-perch fillets in cream sauce or even a spicy filet mignon of pork.



Brioche



Citrus



Honey



Nuts

A CONSTANTLY IMPROVED QUALITY

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