

GRACIEUX CHEVALIER

Crémant de Bourgogne

GRAPE VARIETIES

The Cuvée Gracieux Chevalier is a remarkable blend of Pinot Noir and Chardonnay.

WINEMAKING

The 56 hectares of low-trained vines at the Domaine Gracieux Chevalier are planted in the limestone soils of the Burgundy plateau. The wines produced are exceptionally fruity. The Cuvée Domaine Gracieux Chevalier is blended with 20 to 25% reserve wines. The wine is aged on racks for 20 to 35 months in order to impart aromatic intensity. The blend is characterised by notes of cherry.

AROMAS & FLAVORS

The unique character of the Auxerrois vineyards lends this wine its warm notes of freshly-baked pastries and fleshy fruits such as apricot, peach, cherry and blackberry. Chardonnay brings the minerality and notes of white flowers that characterise a high quality Crémant de Bourgogne. Gracieux Chevalier is a complex yet surprising blend that has been specially created to arouse emotion.

FOOD PAIRING

The Cuvée Gracieux Chevalier makes the perfect partner for a platter of smoked charcuterie as an apéritif. Its distinctive cherry notes also make it an excellent choice for rare roast beef. Enjoy served between 7 and 8°C.



Brioche



Raspberry



Black cherry

A CONSTANTLY IMPROVED QUALITY

www.veuveambal.com