

GRANDE CUVÉE DEMI SEC

Crémant de Bourgogne

GRAPE VARIETIES

The four Burgundian grape varieties, Pinot Noir, Chardonnay, Aligoté and Gamay are blended together to make this sweet Grande Cuvée Demi Sec.

WINEMAKING

Harvesting is carried out manually and followed by gentle pressing in order to respect the fruit. We select the first presses of our best batches to obtain the highest quality base wines. We retain full control over quality by vinifying all of our wines ourselves. In order to produce a highly expressive Crémant de Bourgogne we add a 40g/l sugar dosage.



FOOD PAIRING

This Demi-Sec is the ideal choice for fruit-based desserts.

AROMAS & FLAVORS

This wine's round and smooth palate reveals notes of yellow fruit jam and honey.



Quince jam



Citrus



White flowers



Honey

A CONSTANTLY IMPROVED QUALITY

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