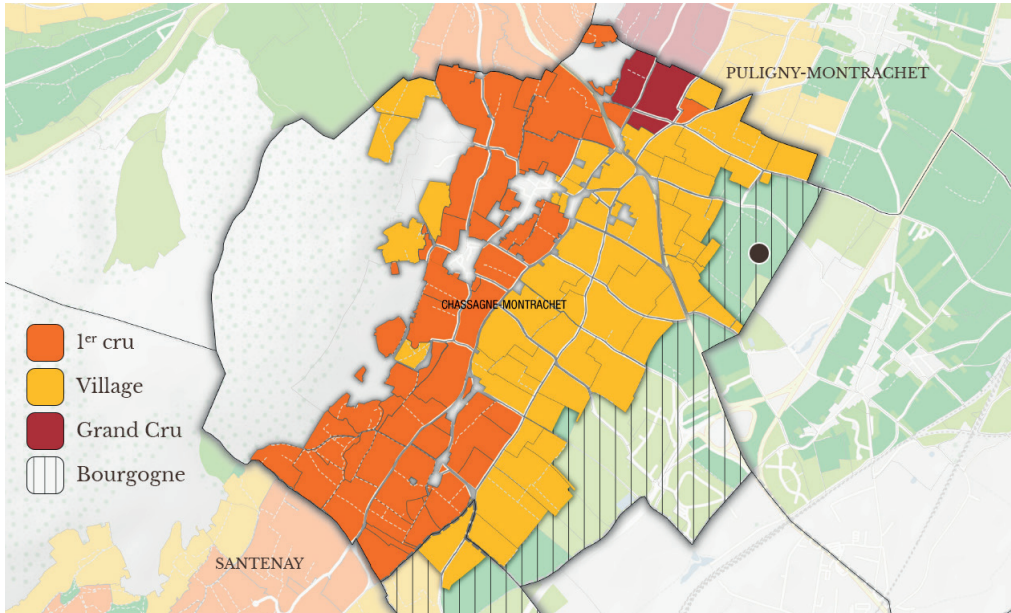


Crémant de Bourgogne

White



Source : <https://bourgogne-maps.fr/>

PLOT

Grape variety: Chardonnay,
Pinot Noir, Aligoté
Colour: White



Following the traditional method:

Pneumatic press with a capacity of 50 hl with a progressive increase in pressure. Musts fined and settled after 24 hours. Pitching with selected yeasts. Primary fermentation in temperature-controlled vats at 20°C. Secondary fermentation in the bottle (traditional method) and maturing in an air-conditioned cellar at 15°C. Crémant develops all its aromas and acquires its typical character thanks to a minimum of 16 to 18 months' ageing in the bottle.

TASTING

Ideal drinking window of 2 to 3 years – variable depending on transport and storage conditions.

Ageing potential of 5 years – variable depending on transport and storage conditions.

ALCOHOL ABUSE IS BAD FOR YOUR HEALTH, PLEASE CONSUME IN MODERATION

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