

CRÉMANTS DE BOURGOGNE



SAVIGNY - LES BEAUNE

Brut Vintage

This Crémant de Bourgogne Brut Vintage has a bright golden robe, its bubbles are fine, light and delicate. Market with subtle and complexe aromas of yellow fruit, it offers a delicate harmony and a good length in the mouth, with a frank and fresh final.

This generous and uncompromising Crémant Brut Vintage can be taken with delight at the apéritif, and bears association with intense courses

Culture:

Resulting from the blending of two main grape varieties coming from vineyards located in Côtes de Beaune, Côtes de Nuits and Hautes Côtes. 70% of Pinot Noir is used in this cuvée : it offers strength and fruit, linked with the fineness and the elegance of the Chardonnay . The various origins of the grapes composing our blendings ensure our cuvées a perfect balance.

Grape picking / Vinification:

Manual picking of the grapes collected in little boxes of 13/15 kg in order to avoid oxydation.

Selective sorting of the grapes by hand.

Slow pressing without re-blending for a smooth extraction of second pressing juice et juices of cuvée. After a cold settling, the alcoholic fermentation is carried out at low temperatures to guard the aromatic fineness prior to malo-lactic fermentation.

Ageing:

In stainless steel tanks. Then blending, cooling down and filtration. Addition of the home-made liqueur de tirage to complete the fermentation in cool cellar, ensuring a fine sparkle. Maturing on baths over about 36 months, period during which the wine develops its aromas and obtain its fineness.

The cap is removed and the pressure forces the plug out (disgorging). Then prior to the commercialisation, we add a home made dosage produced with selected wines. The light dosage (total amount of sugar is around 5g/l) emphasises the aromas and bouquet.

Maturity 2/4 years

Serve at 5/8 °C

Storage 12/18 °C

Hygrometry 60/80%



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