

CRÉMANTS DE BOURGOGNE



SAVIGNY - LES BEAUNE

Blanc de Blancs

This Crémant de Bourgogne Brut Blanc de Blancs has a golden and vivid robe, its bubbles are fine and elegant. With aromas of citrus and white flower, this very pure and discreet Crémant offers vivacity and freshness in the mouth, with hints of yellow fruit as a final touch.

Ideal for apéritifs or cocktails, it can be served with fish cooked in cream, lobster or a slightly sweet dessert.

Culture:

Resulting from the blending of grapes from vineyards located in Côtes de Beaune and Hautes Côtes, 100% Chardonnay is used for this cuvée conferring fineness, elegance and lightness. The different origins of our grapes used in our blendings ensure that our cuvées have 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 home-made liqueur de tirage to complete the fermentation in cool cellar, ensuring a fine sparkle. Maturing on laths over about 16 months, period during which the wine develops its aromas and obtain its fineness.

The cap is removed and the pressure force the plug out (disgorging). Then, prior to the commercialisation, we add a home made dosage produced from 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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