



Blanc de Blancs Brut, Methode Charmat

France

The Blanc de Blancs Brut méthode Charmat highlights the estate's commitment to innovation while honoring its Burgundy roots. With this cuvee, the estate showcases the richness of Burgundy's terroir in a sparkling format.

PRESENTATION

The Bertrand de Monceny estate is located in the Cote d'Or, near Beaune in Burgundy. Spanning 15 hectares since 1850,the region benefits from a temperate climate and mineral-rich soils, allowing Chenin Blanc, Ugni Blanc and Colombard to ripen slowly and keep a vibrant acidity, depth and fruity notes. Sensitive to environmental concerns and wanting to preserve the region's soils, the estate was certified organic in 2014, and Biodyvin (biodynamics) in 2019.

WINEMAKING

Fermentation in tanks known as the "Charmat method".

VARIETALS

Chenin ou chenin blanc, Ugni blanc, Colombard

SERVING

6°C/8°C

VISUAL APPEARANCE

Pale golden color

AT NOSE

Expressive nose with mineral notes

ON THE PALATE

Elegant fresh with aromas of fruits, vanilla. A lingering finish. Deep and complex with a smooth structure.

FOOD PAIRINGS

Aperitif, grilled scallops, fish, dessert





