



MAISON LOUIS PICAMELOT

AOP Crémant de Bourgogne
Sparkling Extra Brut

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Created in 1926, Maison Louis Picamelot is one of the oldest producers of Crémant de Bourgogne, recognized for its attachment to the great limestone terroirs of the region. Under the direction of Philippe Chautard, the house has taken a qualitative turn by selecting specific parcels and refining its vinification methods. The grapes, from vineyards mainly located in the Côte Chalonnaise and Côte de Beaune, are hand-harvested and vinified with extreme precision. Fermentation and aging are done in stainless steel tanks and oak barrels for some exceptional crémants. The mousse takes a long time, with aging on laths for more than 36 months, conferring remarkable finesse and complexity to the bubbles. What distinguishes Louis Picamelot is its commitment to producing haute couture crémants, rivaling the greatest Champagne houses.

VARIETAL

Pinot Noir 100%

LOCATION

The parcel is located on the slopes above Saint-Aubin, in the Côte de Beaune.

TERROIR

The soils are composed of clay and limestone, ideal conditions for growing grapes that combine freshness, structure, and finesse.

IN THE VINEYARD

Key vineyard work includes careful soil management and minimal treatments, all carried out with respect for the vine's natural cycle.

HARVEST

Manual harvest in small, perforated crates to preserve the integrity and freshness of the grapes.

WINEMAKING

The juice is gently extracted using a pneumatic press. Only the first press juices—known as the "Cœur de Cuvée"—are retained. The must is then placed in stainless steel vats for natural cold settling (24 hours).

AGEING

Once fermentation is complete, the wine is bottled with a mixture of sugar and yeast to initiate the traditional secondary fermentation. The bottles are laid horizontally on laths for a minimum of 18 months at a controlled temperature (12 to 15°C) to allow the prise de mousse. They are then riddled using gyropalettes, disgorged, and finally dosed before release.

SERVING

Serving temperature: 10 to 12°C

AGEING POTENTIAL

2 to 3 years

TASTING

The palate surprises with vibrant citrus freshness and a delicate balance between finesse and vinosity.

VISUAL APPEARANCE

Brilliant and fine bubbles, pale golden color.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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AT NOSE

Expressive citrus notes, white flowers, hints of brioche.

ON THE PALATE

Fresh, elegant, and lively with a fine mousse and persistent finish.

FOOD PAIRINGS

Perfect as an aperitif, this Crémant also shines with refined dishes, feel free to pair it with your most delicate seafood creations.

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