

Berticot

Le Crémant de Berticot
AOP Crémant de Bordeaux - **WHITE**

PRESENTATION

Les Vignerons de Berticot are proud to introduce you to their Crémant de Bordeaux, a cuvée full of elegance. Crafted from our finest terroirs, it is crafted with passion and expertise, subtly combining authenticity, finesse, and modernity.

Whether you're celebrating a special moment or simply treating yourself, Le Crémant de Berticot will bring a touch of refinement to every tasting...

THE WINE

VARIETALS: Merlot 50%, Cabernet franc 24%, Cabernet sauvignon 24%, Muscadelle 2%

WINEMAKING / AGEING: The grapes are harvested by hand. After pressing, the must undergoes "débouillage," a cooling and settling period in refrigerated tanks for at least 48 hours. The clear juice is then fermented in temperature-controlled stainless-steel vats. Once fermentation is complete, the wines are gently aged on the lees, then racked and filtered. The next stage is the "prise de mousse", carried out according to the traditional (Champagne) method. A second fermentation is triggered in the bottle, with the aim of creating its prestigious bubbles.

TASTING

Le Crémant de Berticot displays a very pale yellow color with subtle light pink highlights. The nose is expressive, revealing lovely floral notes, citrus aromas, and white-fleshed fruits such as pear and peach.

These delicate aromas carry through on the palate, blending with fine, elegant bubbles. The whole is beautifully balanced between roundness and acidity, extending into a long, refined finish.

A Crémant signed Berticot, showcasing all the expertise of our winemakers.

SERVING / FOOD PAIRINGS

SERVING: Serve at 10°C.



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FOOD PAIRINGS: It will be perfect served with cheese gougères, oysters from the Arcachon Bay, a lime-infused scallop carpaccio, sea bass fillet with beurre blanc, roasted poularde, parmesan or asparagus risotto, or fruit-flavoured macarons (peach, pear, lemon).



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