



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.

VARIETALS

Chardonnay 85%, Aligoté 15%

LOCATION

Made from grapes sourced across the Côte Chalonnaise, Côte de Beaune, and Côte de Nuits.

TERROIR

Soil: Clay-limestone

Topography: Hillside vineyards with good drainage

Climate: Continental with limestone influence

IN THE VINEYARD

The vineyard is managed with sustainable practices: mechanical soil work, natural cover cropping, and limited treatments tailored to each parcel. Yields are carefully controlled to ensure balance and aromatic precision. Grapes are harvested manually in small ventilated crates to preserve freshness and integrity.

HARVEST

Manual harvest in small perforated crates.

WINEMAKING

Juice is gently extracted using a pneumatic press; only the first press juices, known as the "Cœur de Cuvée," are retained. Musts are settled naturally at cold temperatures (24h) in stainless steel tanks. 19% of the base wines are vinified in oak barrels, the rest in tanks. Once fermentations are complete, the wines are blended, bottled, and sealed with a mixture of sugars and yeasts to initiate the secondary fermentation.

AGEING

Bottles are laid horizontally on lees for a minimum of 36 months at a temperature between 12°C and 15°C to allow for the prise de mousse. After this period, bottles are riddled and placed on pointes to concentrate the lees in the neck, which are then removed during disgorgement. Final dosage is adjusted between 3 and 5 g/L depending on the ageing profile.

SERVING

Serving temperature: 10 to 12°C

AGEING POTENTIAL

2 to 3 years



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



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TASTING

On the palate, delicate citrus flavors blend harmoniously with white floral notes such as honeysuckle and acacia. The texture is refined, with a crisp and elegant finish.

FOOD PAIRINGS

This cuvée may shine in a flute, but that's not its destiny: a true gourmet Crémant, it pairs beautifully with the finest dishes, from delicate seafood to refined poultry and elegant starters.

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