



MAISON LOUIS PICAMELOT

AOP Crémant de Bourgogne
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Founded in 1926, Maison Louis Picamelot is one of the oldest producers of Crémant de Bourgogne, renowned for its dedication to the region's finest limestone terroirs. Under the leadership of Philippe Chautard, the estate has taken a qualitative turn by selecting specific vineyard parcels and refining its winemaking techniques. Grapes, sourced mainly from the Côte Chalonnaise and Côte de Beaune, are harvested by hand and vinified with exceptional precision. Fermentation and ageing take place in stainless steel tanks and oak barrels for select cuvées. The secondary fermentation is long, with ageing on lees for over 36 months, giving the bubbles remarkable finesse and complexity. What sets Louis Picamelot apart is its commitment to crafting haute couture Crémants that rival the finest Champagne houses.

VARIETALS

Chardonnay 95%, Aligoté 5%

LOCATION

Grapes sourced from 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 estate practices sustainable viticulture: mechanical soil work, careful canopy management, yield control, and manual harvesting. Grapes are picked at optimal ripeness, often in small ventilated crates to preserve freshness and integrity.

HARVEST

Manual harvest in small perforated crates.

WINEMAKING

Juice is 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 fermentation is complete, the wines are blended, bottled, and sealed with a mixture of sugars and yeasts to initiate the secondary fermentation.

AGEING

After fermentation, the wines are blended and bottled for the prise de mousse, which takes place in our vaulted stone cellars at a temperature between 12 and 15°C for 26 months. Unique to this cuvée, the secondary fermentation follows a proprietary method developed by the house, giving the wine distinctive organoleptic characteristics. Bottles are then riddled on traditional racks, disgorged, and dosed at 4 g/L.

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

Complex and refined aromas rise from the glass. The nose evokes white fruits (pear), along with more exotic notes such as vanilla and apricot kernel. On the palate, the texture is elegant, the bubbles fine, and the finish long and harmonious.

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. Ideal for refined cuisine, from delicate seafood to elegant poultry preparations and festive appetizers.

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